

FAIZAN AHMED

PROFESSIONAL SUMMARY

Resourceful Chef de Partie with creative flair for dish creation and presentation. Team player offering well-developed culinary abilities and advanced knife skills. Proven history training new kitchen personnel to maintain rigorous high standards.

WORK HISTORY

Chef de partie, 07/2023 - Current

Kahani Indian Restaurant , Edinburgh , United Kingdom

Chef, 09/2017 - 04/2023

Kaka Rajput catering , Karachi , Pakistan

- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Cleaned and serviced kitchen appliances, maintaining good working order of grills, stoves and ovens.

Chef assistant, 04/2014 - 05/2017

Tabaq- the catering company , Karachi , Pakistan

- Cleaned food preparation and storage areas in line with schedule.
- Assisted chefs with preparing and presenting food, employing meticulous attention to detail and quality standards.
- Kept kitchen areas clean, orderly and well-stocked for smooth service.

Commis chef, 02/2013 - 03/2014

Marriott hotel , Karachi , Pakistan

- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Maintained clean and tidy food preparation areas.
- Prepared, produced and packed food in tight timescales.

EDUCATION

Certificate of Higher Education, Chef , 01/2012

Skillston - Karachi , Pakistan

LANGUAGES

English

A1

Beginner



Hollyroad



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16/01/1992



Pakistani

SKILLS

- Food preparation
- Meal preparation
- Quality Assurance
- Culinary arts
- Hospitality
- Staff supervision
- Food Hygiene
- Food preparation techniques
- Cooking
- Kitchen management
- Food plating and presentation