

QAZI KHUBAB

(Chef)



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Gulam Banda kohat

Basic Information

CNIC: 14301_0869918_3

D-O-B: 27-5-2003

Nationality: Pakistani

Marital Status: Single Religion

: Islam

Languages

- Urdu
- English
- Pashto

Hobbies

- Reading
- Games
- Football

Summary

Successfully career and cooking and management with a solid knowledge of food with a diversity of culinary experience and proven track record in dinning passionate to further develop management skill hotel industry.

Skill Highlights

- Kitchen Management
- Strong Decision Maker
- Complex Problem Solver
- Creative Menu Design
- Innovative
- Service-focused

Experience

Sushi Chef at CHOP CHOP WOK Japanese Restaurant, Pakistan\Rawapindi bahria town phase 7

16 July 2022

- Work on sushi bar making sushi sashimi, maki and all kind of rolls.
- Responsible for food orders holding and storage.
- Assure quality control and minimize waste by following procedure.
- Maintaining the cleanliness and hygienic standards of the kitchen area.

Chef de partie at Chop chop wok Restaurant,

Pakistan\ISB September 2021 to July 2022

- Prepares raw fish in an appropriate manner.
- Slices ingredients into perfect strips
- Makes sushi rice with perfect form and consistency.
- Monitors inventory of supplies.

Commis 2 at Sumo of Japanese Restaurant, Pakistan\ISB

March 2021 to September 2021

- Tailor unique dining experience according to guest's personal need.
- Responsible for garnishing and presentation of food.
- Assist on all stations as needed.
- Cook and present food according to recipes in order to create a quality product.

Commis at Chop chop wok pan Asian Restaurant, Pakistan\Karachi

April 2020 to March 2021

- To check and maintain procedures of closing duties.
- To oversee kitchen and kitchen crew.
- To ensure adequacy of ingredients that should be frequently

Helper, chop chop wok Pakistan\karachi

May 2019 to April 2020

- Monitoring dish ingredients and portion sizes.
- Check freshness of food and ingredients, inspect suppliers and maintain high standards of hygiene.
- Dealing with deliveries and stock rotation

Certifications

Number of awards From Various Restaurants.

Reference

Will be provided on demand.