



MIRJAWAD ALI

Address : S.R.T.C Colony Near K.F.C

Thandi Sarak Hyderabad

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SUMMARY

Experienced Pizza Chef who has created several very popular pizza recipes and combinations. Adept at running a clean kitchen creating pizzas in a timely manner and making sure that the kitchen is properly stocked at all times. Specializes in custom and specialty pizzas.

WORK EXPERIENCE

07/2017 - 04/2020

Pizza Cook & Kitchen Supervisor, PIZZA HUT PAKISTAN

Responsibilities:

- Followed all restaurant guidelines in regards to food safety and hygiene to prevent illness.
- Preparing pizza dough, calzones, pasta, sauces, and various toppings, such as tomatoes, peppers, mushrooms, onions, and meats.
- Monitoring the temperature of the pizza ovens as well as cooking times.
- Prepared salads, appetizers and set up garnish stations to assist kitchen staff.
- Preparing high-quality pizzas according to company recipes.
- Monitoring inventory and placing orders for more supplies as needed.
- Proper utilization cleaning of all ovens, oven hoods, and filters.
- Ensuring that all utensils and cooking equipment are sterilized before each use.
- Used kitchen equipment safely & reduced risk of injuries & burns.
- Managing all food order slips and ensuring that customers' orders are completed in a timely manner.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation, and safety issues.
- Scheduled and received food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Checked with guests to get feedback on food served, resolve issues, bring additional items and refill beverages.
- Established standards for personnel performance and customer service.

08/2020 – 03/2023

Kitchen Supervisor, SIZZLING DELIGHT PAKISTAN

Responsibilities:

- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating, and enforcing discipline when necessary.

- Ensured all staff understood the expectations and parameters of kitchen goals and daily kitchen work.
- Make sure that the food is prepared for high quality, at the right price, and on time.
- Ensured kitchen hygiene and dealt with environmental health inspections.
- Assisted cooks and kitchen staff with various tasks.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Monitored sanitation practices to ensure that employees follow standards and regulations.
- Managed daily operations of vegetable prep areas and kitchen supervising duties.
- Checked the quantity and quality of received products.
- Maintained a safe working and guest environment to reduce the risk of injury and accidents.
- Supervise the cleaning of the entire kitchen and dining areas (ex. stainless steel fixtures/walls in the kitchen, pantries, walk-ins, and dining areas)

EDUCATION

2014 - 2016
Intermediate, Govt Boys Degree College Qasimabad HYD
(**Grade B**)

PERSONAL PROFILE

Nationality : Pakistani
Date Of Birth : 02-12-1996
Religion : Islam
Marital Status : Single

ADDITIONAL SKILLS

- Working knowledge of proper food handling procedures.
 - The ability to work in a fast-paced environment.
 - The ability to work in a team.
 - Highly motivated, ability to take initiative.
 - Excellent ability to multitask while ensuring quality.
 - Menu memorization.
 - Quality control.
 - Exceptional customer service skills.
 - Honest & Hardworking.
 - Fluent in English, Urdu & Sindhi.
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REFERENCES

References available on request