



Faisal khan

seeking a position in a dynamic organization where I can launch my career and work towards building a strong skill set. A hard working individual looking for a challenging position where I can showcase my skills and contribute to the growth of the organization

Work experience

Demi chef De Partie

Jul 2023 - Jan 2024

Libaque Catering, Saudi Arabia

Assist senior chefs where required in recipe and dish development. Keep organised and maintain high standards of a Michelin-starred kitchen. Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.

Bakery Demi Chef De Partie

Oct 2021 - Oct 2022

Frozen Beanz, Muscut - Oman

Assist senior chefs where required in recipe and dish development. Keep organised and maintain high standards of a Michelin-starred kitchen. Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.

Pastry Commi - I

Jul 2019 - Dec 2020

Compass Catering, DOHA - Qatar

- o maintain a high working standards and ethics as expected by the Restaurant/Executive Chef
- To prepare, cook and serve food, while maintaining the highest possible quality and meeting agreed standards for food preparation and presentation are met at all times under guidance from a senior chef
- Able to take the lead on a station as well as educate and guide junior chefs
- To be able to work under pressure, for required hours in a heated environment
- To be punctual for work and promptly report any personal emergencies that limit/disable the chef to perform duties
- To monitor stock movement and be responsible for requisitioning items for your station, acceptance and storage of deliveries
- To aid in achieving desired food costs, kitchen standards and overall objectives
- To carry out daily and weekly activities such as, temperature checks, food labeling/dating, storage, scheduled kitchen cleaning
- To remove any hazards and report any defects in the kitchen or equipment to a senior chef
- To keep high standards of personal and kitchen hygiene
- Assist in maintaining overall camaraderie in the kitchen

Pastry & Bakery

Sep 2024 - Jul 2024

Pastry & Bakery commi - II

Nov 2017 - Nov 2018

Copper Chimney, Mumbai - Maharashtra

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Personal

Name

Faisal khan

Address

Sr no 6 near Yunus Kirana Store
431001 Maharashtra

Phone number

+919766776047

Email

kf764572@gmail.com

Date of birth

11-12-1993

Place of birth

Aurangabad

Gender

Male

Nationality

indian

Marital status

married

LinkedIn

kf764572@gmail.com

Interests

Cricket

cooking

Languages

English

Advanced

Pastry Commi - II

Sep 2016 - Oct 2017

Radisson blu, india - Delhi

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Pastry & Bakery Trainee

Jul 2015 - Oct 2016

Vesta International, Jaipur-india

preparing quality pastry items such as breakfast items, desserts, breads, ice creams, sorbets, creams, simple syrups, amenities, displays/centerpieces and special request items

Pastry Demi Chef

Jun 2024 - Present

El Panero Fine Dining, Saudi Arabia- Dammam

Education and Qualifications

Diploma of Hotel Management

Apr 2014 - Jun 2015

Kohinoor College of Hotel Management, Mumbai - India

High School

Mar 2009 - Mar 2010

Saint Francis De Sales High school, Aurangabad- india

Skills

cooking

