

HASSAN ABDULGANIYU

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STATEMENT

Reliable and professional kitchen steward with 13 years of experience working in restaurants and hotels. Strong knowledge of restaurant kitchen cleanliness standards, industrial dishwasher operations and best practices for keeping things sanitary. Commitment to following all safety procedures and company policies when working with kitchen equipment and tools. Dedicated work ethic and focus on completing each assigned task the right way. Motivated self-starter who has the ability and the desire to work as part of a successful team.

CORE QUALIFICATIONS

Freezer and refrigerator cleaning

Operate kitchen machines

Cooking station setup

Safe food handling practices

Proper storage procedures

Communication

Problem-solving

Time management

Education

Federal university of technology Minna electrical electronic
Technology

WORK EXPERIENCE

January 2015 – Current

Bafarawa Hotel

KITCHEN STEWARD

Operate the machine dishwasher during busy breakfast, lunch and dinner shifts to keep a constant supply of clean dishes and utensils for a staff of 30.

Organize, wipe and clean up surfaces in and around the dishwashing machine throughout the shift and during closing time, improving 25% of kitchen area productivity.

Pick up extra shifts when needed in a variety of other restaurant kitchen positions, such as busboy, host, kitchen prep or bar back.

September 2012 – December 2015

Command guests in

KITCHEN HELPER

Stacked and put away clean dishes, utensils, pans and pots after the dishwashing cycle was finished so the dining room and kitchen area were well stocked.

Cleaned the trash area around the outdoor dumpster by breaking down boxes for recycling, removing debris on the ground and emptying kitchen trash cans.

Monitored inventory monthly deliveries of over 2,000 items to minimize product losses and prep for service.

June 2010 – August 2012

Hamdala Hotel

DISHWASHER

Cleared and washed all restaurant dishes, cups, pans, containers and silverware in a busy chain restaurant during dinner shifts.

Replenished takeout containers, condiments, sugars, salt and pepper shakers and napkins throughout the restaurant.

Achieved a 98% score on restaurant cleanliness inspection when shift supervisors came through the dishwashing station

periodically.

HONORS AND AWARDS

Awarded employee of the month three times during employment with the restaurant because of excellent work ethic, teamwork and attitude. – (2018, 2019 and 2021)

Experience working with high-powered mechanical dishwashing machines, commercial glassware cleaners, power washers, pot washers and moving dishwasher belts.

Fluent in both English and Spanish and able to communicate and understand directions in each language.

Dedicated to providing excellent customer service to restaurant patrons by keeping cooks and waiting for staff stocked with supplies.

Excellent attention to detail, allowing me to spot problems with dishes that didn't get completely cleaned.

Strong teamwork skills and commitment to working together with others and supporting people when they need something.

HOBBIES

Reading & swimming