

# AZAHARUDDIN KHAN

## Commi Chef

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Madhupur, East Medinipur, India



## PROFESSIONAL SUMMARY

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Experienced cook with a passion for creating exceptional culinary experiences. Proficient in variety of cooking techniques and cuisines, with a strong focus on quality, taste and presentation. Skilled in the menu planning, ingredient selection and kitchen management. Dedicated to maintaining high standards of cleanliness, efficiency and food safety. Proven ability to work collaboratively in fast-paced environments while delivering consistently outstanding results. Seeking opportunities to contribute culinary expertise and creativity to a dynamic culinary team.

## WORK EXPERIENCE

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### Commi-I (Tandoor & Indian Cuisine)

Mar 2024 – Present

Al Iljabia Restaurant • Chennai, India

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietician or chef
- Schedule and supervise kitchen helpers
- Maintain inventory and records of food, supplies and equipment
- May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies.
- Assist with the Chef for making meals.

### Commi-I (Tandoor & Indian Cuisine)

Jun 2022 – Apr 2024

MGM east woods Resort • Chennai, India

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietician or chef
- Schedule and supervise kitchen helpers
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets
- May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies.
- Prepared meals as per CDP.

### Commi-II (Tandoor & Indian Cuisine)

Feb 2021 - Mar 2022

Hotel Brown Star • Chennai, India

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietician or chef
- Schedule and supervise kitchen helpers
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets

**Commi-III (Tandoor & Indian Cuisine)**

Southern Residency • Chennai, India

Nov 2019 - Dec 2020

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietician or chef
- Schedule and supervise kitchen helpers
- Oversee kitchen operations
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets
- May clean kitchen and work area

**EDUCATION**

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**Bachelor of Science**

University Of Calcutta • Kolkata, India

Jul 2015 - Aug 2018

- Obtained three degree of bachelor of science (general) three year courses.
- I was placed in the first class.

**SKILLS**

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- Culinary expertise
- Menu planning
- Food preparation
- Knife skills
- Ingredient sourcing
- Cooking techniques (grilling, baking, sautéing etc.)
- Food safety and sanitation
- Time management
- Creativity in recipe development
- Adaptability to dietary restrictions and preferences

**PROFESSIONAL CREDENTIALS**

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- Diploma in Professional Cookery from IIMS Kochi.
- Master in Digital Marketing & Business Management from Max Business School.
- Certified in Basic in Computer, Welbel.

**LANGUAGE**

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- English - Business level
- Hindi - Business level
- Bengali - Native level

**VOLUNTEER WORK**

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**Team Caption**

Intercollege Cricket Event • Kolkata, India

Jun 2016 - Jun 2016

**Team member**

Mgm East woods resort Foods Fair • Chennai

Nov 2023