



**SAMEER ALI K**

@ sonofseacoo@gmail.com

0533211565

Kakkadan house, Koottilangadi Malappuram, Kerala, India



## OBJECTIVE

Passionate, driven chef with experience managing perishable inventory and creating meals and salad specials to optimize the use of ingredients seeking a job as a lead cook at where I can help improve kitchen operations through prompt and attentive service. Detail-oriented when interpreting meal tickets and able to display tact and courtesy when following up with servers about allergy issues or special requests.



## PERSONAL DETAILS

Date of Birth : 20/07/1996

Marital Status : Single

Nationality : INDIA

Religion : ISLAM

Passport No. : P9046690



## SKILLS

Banquets and catering  
Forecasting and planning  
Motivation  
Signature dish creation  
Time management  
Fine dining expertise



## LANGUAGES

English  
Hindi  
Arabic



## EXPERIENCE

- **Al Marwa Rayhaan by ROTANA, Makkah**  
Cummis 2  
6 months of professional experience in Worlds largest Hotel group Rotana, where enhancing my delicious dishes and salads and got better appreciation
- **Club Mahindra holidays, Virajpet, Coorg**  
Chef  
3 months of experience in India's largest Holidays and resorts group Club Mahindra and enhanced and experienced in a good manner
- **Bun club**  
Chef  
Worked about 18 months as a Cake and pastry Chef in one of the famous multi chain business group of Bake and cafe in Kozhikode
- **French Toast**  
Chef  
6 months of work experience in French Toast cafe in Kochi, Kerala



## EDUCATION

- FCI (Food Craft Institute) Perinthalmanna, Kerala**  
FOOD CRAFT CERTIFICATE COURSE IN FOOD PRODUCTION  
2014  
**Science**  
Higher Secondary school
- 2012  
Secondary School (SSLC)