***Wajeeh Ur Rehman***

Address: House #1, Block-B, Street# 3

ITEHAD Colony, Ashrafia Road.

Peshawar, KPK, Pakistan.

Phone NO : +92-322-5099398 Email: Wajieh.khan@yahoo.com

**Career Objectives:**

Aspiring to contribute towards growth in a highly competitive and adaptable learning Organization to build up my skills through constant challenges and bring an imperative change in the field.

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| **Personal information:** |

## Full Name Wajeeh Khan

Father Name ZaibUllah

Date of Birth 18th January, 1988

NIC No: 17301-9757032-1

Passport No: AA6540322

Religion Islam

Domicile: Peshawar (Khyber Pukhtoon Khwa)

Nationality Pakistani

## **Secondary school certificate (SSC matric) (2001)**

Government High School # 2 Peshawar, District Peshawar, KPK Pakista

**Employment # 1**

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| **Job Title: Chef Expert** |
| **Organization: Intercooperation (Swiss Donor International Organization)** |
| **Project Title: Water For Livelihood(W4L)** |
| **Job Station : Peshawar Head office** |
| **Duration of job: 1st August,2013 till date** |

**TOR:**

* Cooking and preparing a variety of fresh nutritious midday meals and other refreshments
* Ensuring that appropriate levels of hygiene and cleanliness are maintained in the kitchen
* Taking into account the wishes of clients when planning of menus.
* Making sure good nutritional standards are maintained when preparing meals.
* Making sure that all food at point of delivery is of the highest quality
* Responsible for high standards of food, hygiene, and heath and safety.
* Keeping an eye on the temperature of cookers and roasters.
* Assisting the catering manager to price up menus.
* Deciding what quantities are to be cooked and the amount of portions to be served
* Able to work as part of a team.
* Relaxed personality with excellent communication skills.
* Eager to learn new recipes and cooking techniques

**Employment # 2**

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| **Job Title: Chef** |
| **Restaurant: Khurasan Restaurant** |
| **Duration of job: 2 Years** |

**TORs:**

* Collaborate with personnel and plan and develop recipes and menus.
* Supervise and coordinate activities of cooks and workers engaged in food preparation.
* Wash pots, pans, dishes, utensils, and other cooking equipment.
* Estimate amounts and costs and requisition supplies and equipment.
* Train and instruct cooks and workers in proper food preparation procedures.
* Wash, peel, cut, and seed fruits and vegetables.
* Weigh, measure, and mix ingredients, season and cook food according to recipes or personal judgment.
* Butcher, cut and bone meat, fowl or shellfish prior to cooking.
* Bake, roast, broil, steam, carve and trim meats, fish, vegetables and other foods.
* Bake bread, rolls, cakes, and pastry.

Employee # 3:

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| **Job Title: Senior Cook** |
| **Organization: Nadeem Foods Pakistan** |
| **Duration of job: One Year** |

**TORs:**

* maintain good standards of hygiene in the unit and personal hygiene
* assist with menus planning and costing
* provide innovative menu ideas
* order food necessary for chosen menu as required by the manager/ess or chef
* accurately cost dishes for budgeting information
* control production to eliminate waste
* prepare salads and snacks as necessary

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| **Skills** |

1. Operating System Windows 98, 2000, XP, Vista, etc.
2. MS Office Word, Excel, Power Point, MS Project*.*

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| **Language** | **Speaking** | **Writing** | **Reading** |
| **English** | Good | Good | Good |
| **Urdu** | Excellent | Excellent | Excellent |
| **Pushto** | Excellent | Excellent | Excellent |

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| **Fields of Interest** |

Cooking different types of Recipes