

SIRAJ SHAIKH

Executive Chef



Contact Details



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chef.siraj@ymail.com



India, Bhubaneswar ,Odisha

Personal Details

- Father Name : Jamal Shaikh
- Mother Name : Fatema Bibi
- Date of Birth : 10 – 05- 1983
- Nationality : India
- Sex : Male
- Religion : Muslim
- Marital Status : Married

Passport Details ✈

- ✈ Passport No : B6718200
- ✈ Place of Issue : Riyadh
- ✈ Date of Issue : 03 – 01 - 2024
- ✈ Date of Expiry : 02 – 01 - 2034

Languages



- ❖ English ★★★★★
- ❖ Hindi ★★★★★
- ❖ Tamil ★★★★★
- ❖ Odia ★★★★★
- ❖ Bengalis ★★★★★



PROFESSIONAL SUMMARY

Top-notch professional with expertise in menu development, kitchen management and staff training. Creates unique and delicious dishes while controlling food and labour costs. Collaborative and committed to seeking feedback from customers and staff to improve kitchen workflows. Hardworking and passionate job seeker with strong organizational skills Executive Chef position. Ready to help team achieve company goals. To seek and maintain full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills.



Working Experience

- Worked at Salman Khan Restaurant as Executive Chef Joining date 21 May 2023 to 28 Feb 2025 at Saudi Arabia .
- Worked at The Highgarden Hotel as Executive Chef Joining date 05 Jan 2022 to 10 may 2023 , at Coonoor in Tamil Nadu India .
- Worked at Hotel Rivieraa Luxury Beach Resort as Executive Chef Joining date 24 Nov 2020 to 29 Dec 2021 at Pondicherry in Tamil Nadu , India .
- Worked at M H Alshaya Brand of Asha's as Executive Sous Chef Joining date 8 Jan 2018 to 31 May 2020 at Riyadh in Saudi Arabia .
- Worked at Concept Dine in Restaurant as Executive Chef Joining date 20 Feb 2016 to 10 Dec 2017 at Vadapalani, Chennai in Tamil Nadu india.
- Worked at The Flying Bread Restaurant as Head Chef Joining date 21 Feb 2014 to 02 Feb 2016 in Singapore .
- Worked at Hotel Amirtha as Executive Chef Joining date 01 March 2011 to 11 Jan 2014 at Trichy ,Tamil Nadu in India .
- Worked at Samy's Curry Restaurant as CDP Joining date 20 July 2006 to 25 July 2010 in Singapore .
- Worked at Hotel Swagata Grand as CDP Joining date 07 June 2004 to 30 June 2006 at Hyderabad in India .
- Worked at Hotel Aavana Inn as CDP Joining date 01 may 2002 to 03 May 2004 at Vellore , Tamil Nadu in India .
- Worked at Hotel Surabi International as CDP 01 May 2002 to 03 Dec 2002

Educational Qualification



Educational : 10th



Educational : 12th



Food Safety Course
at - Singapore 2008



Food Safety Course
at – Singapore 2014



Food Safety Course at – Jeddah
Saudi Arabia 2018



PIC at – Alshaya, Saudi Arabia 2018



Food Safety Course
at – Alshaya , Saudi Arabia 2020



Food Safety Course
at – Dammam, Saudi Arabia 2023

Supportive Functions / Skills

- Personal Hygiene
- Food Safety
- Proper Food Storages
- Food Costing
- Recruitment
- Pots &Pans
- Menu Planning & Descriptions
- Operation of More Branch
- Survey of Competition
- Job Descriptions
- Brand Standard
- On Job Training
- Food Recipe Create as Per Brand Required .
- Catering background
- Order delivery practices
- Sales planning
- Wastage Control

Achievements And Strengths

- Worked at Hotel Premier as Commi – I Joining date 01 Jan 2000 to 06 April 2002 at Chennai ,Tamil Nadu in India .



Working History

I started working in the hotel industry in 1997 . as a part-time job. I continued this since 2000. It became a full time job in my life which I am continuing even today.

I always try to understand properly while cooking food. Which spices can provide what benefits to the food. Along with this, the temperature of the food and the correct way to store it after cooking. I always keep myself fully informed about how to avoid harmful food and I have also learnt it. I have also taken training for it.

I have worked in different parts of the country. In many different places within India. And outside India, like Singapore and Saudi Arabia, I have worked in all these places and have learned a lot.

In my 24 years of experience, I have opened many hotels and restaurants, trained the staff in everything, and prepared a lot to take the company forward, and I have been successful in many places.

Even today I am looking for a good job that can understand my capabilities and give me a good post. I hope that you will be able to understand my feelings and my experience.

Reference



Mr , Hussain Al Khabbaz
Management Director of Asia Yaar
Restaurant
Riyadh, Saudi Arabia
Contact No - +966 568212888

Mr, Bandaru Venugopala Krishna
Management Director of Madhura
Multicuisine Restaurant
Hyderabad.India
Contact No - 9866888883

Declaration

I Hereby Declare That The Above Information's Are True To My Knowledge.

Thanking You Sir,
Yours truly,

Siraj Shaikh

Appreciable Testimonials for Excellent Food with
Best Presentation,