

# AKBAR ALI

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## JOB OBJECTIVES

Seeking senior level assignments in Bakery and Pastry department with a reputed organization.

## PROFILE SUMMARY

- A performance driven professional with more than 18 years of experience in Bakery and Pastry Section.
- Presently Associated with Albahar Hotels & Resort – Fujairah – as a Chef de partie (Section Incharge)
- Possess result-driven, creative approach towards achieving guest satisfaction.
- Excellent technical and creative expertise in different recipes and costing thereof used in Bakery and Pastry Section.

## CORE COMPETENCIES

**Planning**  
**Wastage Control**  
**Equipment Maintenance**  
**Shift management**

**Quality Assurance**  
**Menu Creativity**  
**Safety Compliance**  
**Time Management**

**Cost Control**  
**Statutory Compliance**  
**Interpersonal Skills**  
**SOP Compliance**

- Responsible for day to day operation of the Bakery and Pastry Section.
- Responsible for Planning and execution of the desired guest requirements and materials management.
- Responsible for maintaining hygiene and safety in the department.
- Responsible for cost control and wastage monitoring.
- Responsible for managing shift of the staffs working in the department.
- Responsible for Quality Assurance to get best online feedbacks resulting in the increase in online rating of the unit.
- Responsible for timely execution of the work to ensure best service to the guest.
- Responsible for SOP compliance.
- Regular follow-up with the maintenance team to ensure equipment's are at optimum standards.

## KNOWLEDGE PURVIEW

Well versed with:

- HACCP rules.
- Cost Control Measure.
- MS- Excel, MS- Word.

## **ORGANISATIONAL EXPERIENCE**

**July 2022 to till date**

**Albahar Hotels & Resort – Fujairah - as a Chef de partie (Section Incharge)**

### **Responsibilities:**

- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc by following traditional and modern recipes.
- Control Food Cost and Wastage.
- Create new and exciting desserts to renew our menus and engage the interest of customers.
- Decorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting
- Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget
- Check quality of material and condition of equipment and devices used for cooking
- Maintain a lean and orderly cooking station and adhere to health and safety standards to ensure highest level of cleanliness & hygiene.

**August 2019 to June 2022**

**Royal Central Hotel – The Palm Dubai– as a Chef de partie (Section Incharge)**

### **Responsibilities:**

- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc by following traditional and modern recipes
- Control Food Cost and Wastage.
- Create new and exciting desserts to renew our menus and engage the interest of customers
- Decorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting
- Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget
- Check quality of material and condition of equipment and devices used for cooking
- Maintain a lean and orderly cooking station and adhere to health and safety standards to ensure highest level of cleanliness & hygiene.

**June 2015 to July 2019**

**Western Hotel (A group of Al-Marina Hotels and Resorts Abu Dhabi)- as a Demi chef de**

**partie**

### **Responsibilities:**

- To take the full responsibility of Bakery and Pastry section.
- Control Food Cost and Wastage.
- Ensuring equipment maintenance.
- Ensuring compliances with health & safety regulation to ensure highest level of cleanliness & hygiene.
- To ensure food quality and highest level of guest satisfaction.

## February 2012 to May 2015

### **Mangrove Hotel (A group of Bin Majid Hotels and Resorts Ras Al Khaima) – as a Demi chef de partie**

#### **Responsibilities:**

- To take the full responsibility of Bakery and Pastry section.
- Control Food Cost and Wastage.
- Ensuring equipment maintenance.
- Ensuring compliances with health & safety regulation to ensure highest level of cleanliness & hygiene.
- To ensure food quality and highest level of guest satisfaction.

## August 2011 to January 2012

### **Swabhumi ( An Ambuja Hospitality Group) – as a Commi Chef**

#### **Responsibilities & Work:**

- Share ideas opinion & suggestion in daily briefing.
- Follow kitchen Rules and procedures.
- Control Food Cost and Wastage.
- To work according to the menu specification set by chef.
- Ensuring equipment maintenance.
- Ensuring compliances with health & safety regulation to ensure highest level of cleanliness & hygiene.

## October 2010 to July 2011

### **Samsara Resort - as a Demi chef de partie**

#### **Responsibilities:**

- Working in Bakery and Pastry section to prepare buffet & ala carte and room service.
- To support directly the DCDP in daily operations and work.
- Controlling wastage.
- Coordination with supervisor for communication and smooth operation.

## June 2010 to September 2010

### **Swabhumi ( An Ambuja Hospitality Group) – as a Commi Chef**

#### **Responsibilities:**

- Working in Bakery and Pastry section to prepare buffet & ala carte and room service.
- Performing the standard personal hygiene and quality control action.
- Responsible for preparation of all misc.
- Control wastage.

## January 2010 to May 2010

### **The Flurrys (The Park Hotel Group) – as a production associate**

#### **Responsibilities:**

- Responsible for preparing all food according to recipe
- Maintain hygiene and quality control action.
- Report directly to chef in daily operation work.

#### **January 2005 to December 2009**

##### **The Conclave (An Ambuja Hospitality Group) – as a commi chef**

#### **Responsibilities:**

- Share ideas opinion & suggestion in daily briefing and follow kitchen rules and procedures.
- Controlling wastage.
- To work according to menu specification set by chef.
- To keep working area all time in hygiene condition as set rules follow all safety and sanitation policies when handling food.

#### **March 2004 to December 2004**

##### **The Conclave (An Ambuja Hospitality Group) – as a Trainee**

#### **Responsibilities:**

- Basic task of trainee section.

#### **EDUCATION**

2004	One Year diploma in Cooking and Catering from Assembly of God Church Vocational School
2002	Higher Secondary from WBCHSE.
2000	Madhyamik from WBBSE.

#### **PERSONAL DETAILS**

Date of Birth:	01/01/1984
Permanent Address:	27/c, Hossain Shah Road Kolkata- 700023.
Languages Known:	English, Hindi & Bengali.
Marital Status:	Married
Religion:	Islam
Passport Number:	N2952395
Issue Date:	02/05/2016
Expiry Date:	01/05/2026
Place of Issue:	Abu Dhabi