



Mohammad jilani ahmed

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PERSONAL INFORMATION

Name: Mohammad Jilani
Date of Birth: March 12, 1984
Place of Birth: Feni, Bangladesh
Marital Status: Married
Nationality: Bangladeshi
Religion: Islam

EDUCATIONAL BACKGROUND

- Institute of Tourism & Hotel Management | October 2007– October 2008
- HSC | Feni College, Comilla Board | G.P.A 4.50 (2000)
- SSC | Birinchi Madrasha, Feni Board | G.P.A 4.33.(1998)

LANGUAGE

- ENGLISH
- ARABIC
- HINDI
- URDU
- BANGLA

CAREER OBJECTIVE

To excel as a leader in culinary operations, fostering innovation, and creating exceptional dining experiences while maintaining the highest standards of quality, efficiency, and customer satisfaction. Seeking to contribute to and grow within an organization that values creativity and excellence.

PROFESSIONAL EXPERIENCE

- I am Italian & French multi cuisine chef
- I have good experience about kitchen all section (Breakfast, lunch, dinner) menu development and teaching the staff ,
- Experience also about Bakery (French croissant , French baguette, burger ban, toast bread, all bakery item ,etc)
- experience about bar & juice section
- Have a good knowledge about pastry
- Training the staff about food safety & hygiene

Executive chef

DineFix | January 2026 – Present

- Spearheaded culinary operations, ensuring consistency in food quality and innovative menu creation.
- Designed and implemented kitchen workflows to maximize efficiency and maintain health and safety standards.
- Trained and mentored a team of chefs and kitchen staff, fostering a culture of excellence and teamwork.
- Oversaw inventory management, supplier relations, and cost control to optimize operational efficiency.

❖ **Raydan food company** :- kitchen operation_manager (2025)

HEAD Chef

Fauchon Paris | February 2022 – 2024

- Responsibility as a Head chef Fauchon paris Restaurant at jeddah branch.
- Managed end-to-end kitchen operations in a high-end culinary environment.
- Supported sales by creating innovative dishes and sampling for local customers.
- Oversaw food preparation and plating, ensuring high standards of quality and taste.
- Specialized in preparing and presenting high-quality dishes in accordance with the menu.
- Diora Caffe & Restaurant** |
Sous chef :- Hot & cold section kitchen January 2019 – 2021

❖ **ali bin ali company (fauchon paris)**

Chef de party :- French Bakery section March 2017 – 2019

❖ **Saudi German Hospital catering**

Catering chef :- February 2008 – 2014

- preparation daily catering service for doctor & staff . guest .
- Managed hospital kitchen operations, ensuring adherence to dietary standards and regulations.
- SKILLS**
- Strong leadership, problem-solving, and time management abilities.

AWARDS & RECOGNITION

- Leadership Award (ICAB) institute of culinary art bd. 2015
- Grand Champion Cooking Competition, Bangladesh Consulate General | 2015
- Class B Trade Test Result | BAN-Asia

Reference

Name : Sebastien MONCEAUX
Executive Chief (fauchon Paris)
Address : 8 Rue Voleny-75002 paris,
Tel : +33170393813/
mob : +33630540022
Email : smonceaux@fauchon.fr

Name : Bahaa Hamden
Business development F&B operation
At (fauchon paris Restaurant)
Address : AL-Rawdah dis, Jeddah k,s,a
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❖ I hereby certify that the above information is true and correct to the best of my knowledge.