



SAJJAD HUSSAIN / AHMAD HUSSAIN

HEAD CHEF

CONTACT

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- Riyadh, Saudi Arabia

EDUCATION

- Intermediate (College Level) – Islamic College, Karachi, Pakistan
- Matric (Science) – Karachi Board, Pakistan

CERTIFICATES

- Outstanding Performance Award – Gon Pacci Fine Dining Restaurant, Karachi, 2011
- Appreciation Letter – Little Italy Pompei Fine Dining, Karachi, 2013
- Appreciation Letter – Mama Joys Fine Dining Restaurant, Al Khobar, KSA, 2018

SKILLS

- Menu Planning
- Food Safety
- Cost Control
- Staff Training
- Team Leadership
- Kitchen Management
- Recipe Development
- Time Management
- Inventory Control
- Customer Service
- Conflict Resolution
- Culinary Innovation
- Quality Assurance



PROFESSIONAL SUMMARY

Dynamic and accomplished Head Chef with over 13 years of proven expertise in fine dining, luxury hotels, and large-scale catering operations across Saudi Arabia, Oman, and Pakistan. Skilled in menu planning, cost control, food safety compliance, and team leadership with a passion for delivering innovative culinary experiences.



EXPERIENCE

Head Chef

- Blue Ocean Meals Company, Riyadh, KSA
- Dec 2023 – Present

Responsibilities:

- Enforced all food safety, hygiene, and sanitation procedures across the kitchen to ensure compliance with Saudi food safety regulations and international standards.
- Regularly inspected ingredients to check freshness, quality, and storage conditions, ensuring consistent supply of premium products.
- Developed and planned seasonal and corporate menus, focusing on creativity, cost efficiency, and customer satisfaction.
- Supervised kitchen staff in daily operations, delegating responsibilities to maintain smooth workflow and timely service.
- Managed inventory, monitored budgets, and reduced wastage by introducing effective cost-control strategies.

Head Chef

- Al Sheraa Foods Company, Riyadh, KSA
- Jan 2020 – Nov 2023

Responsibilities:

- Directed hiring and training processes for all back-of-house employees, ensuring the right balance of skill and teamwork.
- Conducted detailed food inventory on a daily basis, identifying areas to reduce costs and improve efficiency.
- Researched and introduced new dry goods vendors, which reduced kitchen waste and improved budget management.
- Collaborated with brand managers to develop innovative menu items tailored to client preferences and seasonal trends.
- Optimized staff schedules to minimize overtime costs while ensuring full coverage during peak business hours.

LANGUAGE

- English
- Urdu
- Arabic

PERSONAL INFO

- Date of Birth: 01 January 1994
- Nationality: Pakistani

Sous Chef

- Mövenpick Hotel, Al Khobar, KSA
- Jan 2018 – Jan 2020

Responsibilities:

- Assisted the Executive Chef in creating innovative menus and refining signature dishes aligned with hotel standards.
- Supervised preparation workers and line cooks, ensuring quality and consistency across all sections of the kitchen.
- Checked food freshness daily and maintained adequate stock levels through timely supply ordering and monitoring.
- Coordinated with front-of-house staff regarding allergies, special dietary requests, and customer satisfaction feedback.
- Oversaw day-to-day kitchen activities, ensuring smooth service during high-volume events and banquets.

Chef de Cuisine

- Mama Joys Fine Dining Restaurant, Al Khobar, KSA
- Nov 2016 – Nov 2018

Responsibilities:

- Designed seasonal and innovative menus in collaboration with the General Manager, maintaining a balance of creativity and cost-effectiveness.
- Directed and supervised chefs in multiple kitchen sections, delegating tasks for efficiency and timely delivery of orders.
- Introduced and enforced kitchen SOPs covering hygiene, safety, and quality control.
- Oversaw hiring, training, and motivating kitchen staff to ensure strong teamwork and professionalism.
- Regularly checked food deliveries and supply quality to guarantee freshness and adherence to standards.

Chef de Cuisine

- Donor Pasha Restaurant & Café, Muscat, Oman
- Jun 2015 – Sep 2016

Responsibilities:

- Collaborated closely with the brand manager to create, test, and launch new menu items based on customer demand.
- Supervised chefs across various kitchen departments, ensuring smooth daily operations and quality service.
- Inspected food quality, taste, and presentation throughout the preparation process.
- Maintained stock levels, monitored wastage, and implemented cost-saving strategies.
- Oversaw hiring and training of new kitchen staff, ensuring skills aligned with restaurant expectations.

Sous Chef

- Xander Café / Café Flo (French Restaurant), Karachi, Pakistan
- Apr 2014 – Apr 2015

Responsibilities:

- Conducted daily pre-shift staff briefings to assign duties and motivate the team.
- Assisted in creating new recipes and improving existing menu offerings to match French fine dining standards.
- Prepared MIS reports and ensured all requirements were met prior to restaurant opening.
- Assigned tasks to both culinary and stewarding staff for efficient operations.

Sous Chef

- Tenerife Café, Lahore, Pakistan
- Mar 2013 – Mar 2014

Responsibilities:

- Checked freshness of ingredients and ensured quality before preparation.
- Supervised and coordinated activities of cooks and food preparation workers.
- Developed new recipes and plating presentations to improve menu appeal.
- Planned and executed menus for fine dining service and special occasions.

Sous Chef

- Little Italy Pompei, Lahore, Pakistan
- Mar 2012 – Mar 2013

Responsibilities:

- Supported the Executive Chef in food production for daily operations.
- Assisted in preparing vegetables, meats, and pastry items.
- Helped maintain high cuisine standards across all dishes.
- Supervised junior chefs and ensured they followed correct preparation techniques.
- Monitored food safety practices and hygiene compliance.
- Assisted with menu development and creative plating.
- Worked with kitchen staff to maintain smooth daily service.

Chef de Partie

- Little Italy Pompei, Karachi, Pakistan
- Mar 2011 – Mar 2012

Responsibilities:

- Prepared dishes in accordance with Executive Chef's direction.
- Maintained portion sizes and ensured presentation consistency.
- Assisted in menu updates and new recipe testing.
- Oversaw sanitation in assigned kitchen section.
- Supported senior chefs during peak service hours.
- Monitored storage, labelling, and freshness of ingredients.
- Trained junior commis chefs in basic food preparation.

Demi Chef de Partie

- Gon Pacci Fine Dining, Karachi, Pakistan
- Aug 2011 – Mar 2011

Responsibilities:

- Assisted chefs in preparing appetizers, sauces, and entrées.
- Supported food production during peak service.
- Maintained hygiene and organization of workstations.
- Prepared mise en place for all sections of the kitchen.
- Verified freshness of raw ingredients before use.
- Assisted in plating and final food presentation.
- Followed and enforced all kitchen safety and hygiene rules.