



# IFRAN AHMED

## SUMMAR

To obtain work as a Chef at an international Hotel; utilizing a track record of exceeding culinary service expectations, keen gastronomic acumen, and profound knowledge of guest nutritional needs in providing an exceptional standard of service.

## Experience

### Commis Chef

**Sheraton Jeddah, Marriott International**

December 2024 – still

#### Responsibilities:

- Assist the kitchen's senior staff, helping to ensure that operations run smoothly.
- Handle the preparation of meal ingredients, including washing, peeling, cutting, and seasoning food items.
- Oversee the reception of deliveries, organize stock, and are responsible for stock rotation to ensure fresh ingredients are always available.
- Keep their workstations and the kitchen area clean, adhering to health and safety regulations

#### Additional experiences

1. Worked as a senior waiter at Sheraton Jeddah, Marriott International
2. Worked as a senior waiter as a waiter at Pull Men Hotel(five-star), Makkah KSA
3. Worked as a senior waiter at IBIS (three-star) ,Makkah, KSA
4. Worked as a tea boy at Jeddah International Airport

## Education

### Diploma in Hospitality management

*National hotel and tourism training, Bangladesh*

Grade: 80%(Good)

### Higher Secondary School Certificate (HSC) 2012

Dhaka Board

Grade: 3.80

### Secondary School Certificate (SSC) 2010

DHAKA Board

GPA-4.00

## Skills

- Microsoft office
- Culinary arts
- Problem-solving
- Guest service

## Languages

- Bengali-Native
- English-B1
- Hindi (spoken)
- Arabic (spoken)

## hobbies

- Reading books
- Cooking

+966531036126

[Ifiranahme00@gmail.com](mailto:Ifranahme00@gmail.com)

Al Nayeem, Jeddah, ksa