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To Hiring Manager

Dear Hiring Manager,

I am writing to express my interest in this position. With over 10 years of experience in the culinary industry, including my most recent position as Head Chef at Al Sheraa Foods Company, I am confident that I have the skills and expertise to excel in this role.

As a Head Chef, I have enforced food safety policies and maintained high hygiene standards in all of my previous positions. I have also consistently checked food freshness and effectively managed supply levels to ensure the quality of dishes served. Additionally, I have successfully overseen menu planning and development, resulting in increased customer satisfaction and revenue. In my current role at Al Sheraa Foods Company, I have managed hiring for Back of House employees and minimized overtime costs through effective food inventory management. Furthermore, I have conducted staff training on cooking techniques and optimized vendor selection to reduce kitchen waste.

During my time as Sous Chef at Mövenpick Hotel, I assisted the Executive Chef in menu planning and supervised chefs and preparation workers. I also coordinated with Front of House staff regarding allergies and dietary requirements, ensuring a seamless dining experience for all guests.

At Mama Joys Fine Dining Restaurant and Donor Pasha Restaurant & Café in Al Khobar, I collaborated with senior management on menu development and enforced strict food safety and sanitation standards. I also recruited and trained kitchen staff to maintain consistent quality in food supplies.

My experience at Xander Café / Café Flo (French Restaurant) in Karachi included conducting daily staff briefings, developing new recipes, preparing MIS for reservations, and managing daily operations through market lists. At Tenerife Café (Fine Dining Restaurant) and Little Italy Pompei (Fine Dining) in Lahore, I ensured high-quality ingredients were used in dishes while supervising cooks and kitchen staff.

My biggest achievements include reducing kitchen waste by optimizing vendor selection, minimizing overtime costs through effective inventory management, and increasing customer satisfaction through menu planning and development. My best qualities include strong leadership skills, creativity in developing new recipes, and a keen eye for detail.

Sincerely,

SAJJAD HUSSAIN / AHMAD HUSSAIN