**Atif Shinwari**

London N7

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07572-330-284

**PERSONAL PROFILE**

An engaging and self-motivated professional with over 5 years in the hospitality and catering sector. Exceptional attention to detail. An accomplished ability to build and sustain customer relationships using effective communication skills.

**KEY SKILLS**

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| * Organisation and time management
 | * Methodical
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| * Attention to details
 | * knowledge of food hygiene
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| * Food production technique
 | * knowledge of manufacturing production and processes
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| * The ability to use computers and software packages
 | * Working in a fast-paced environment
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**EMPLOYMENT HISTORY**

**Career break/ personal development – Current** Program TraineeIngeus

* Participating in the work program delivered by Ingeus to increase my chances of finding work.
* Working with an assigned coach to clarify job aspirations and identify practical steps to achieve set goals.
* Attending employability workshops to gain insight and useful information about the job market.
* Taking all reasonable actions to give me the best prospects of securing employment.
* Maintaining focus on preparing for and achieving a job by dedicating time each day to job searching.

**2012 -2020 Pizza Chef- various restaurants around London**

* Prepare pizzas out of our menu and based on custom orders
* Bake a wide variety of pizza doughs, including thin crust, thick crust, and cheese-stuffed
* Make fresh tomato, pesto, and white cream sauces
* Wash and chop vegetables (for example, tomatoes, peppers, onions, and mushrooms)
* Cut, slice, and grill meats like chicken, ham, and beef
* Monitor food stock and place orders, as needed
* Use less traditional ingredients to appeal to a larger audience
* Cook appetizers, like mozzarella sticks, pizza bites, garlic bread, and salads
* Recommend new recipes to update our menus
* In prepared attractive menus to nutritional standards
* Controlled and ordered stock and inspected it on delivery
* Prepared food for cooking
* Cooked and presented food creatively
* Worked under pressure so food was served on time
* Kept to hygiene, health and safety, and licensing rules

**EDUCATION**

Secondary education (PAF COLLEGE KOHAT, PAKISTAN)

**OTHER**

**Languages**: English, Urdu, Pashtu.

**References**: Available on request.