



## ADEYANJU TALABI



Dubai Sharjah



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### Professional Summary

- Commis Chef with 1 year of experience in Al Mashowa Restaurant. Assists other chefs in food prep, ingredient measurement and station maintenance. Work well in fast-paced cooking and food prep environment.
- Ambitious individual promoting a strong understanding of the food and beverage industry. Knowledgeable in food stock rotation and kitchen safety. Pursuing a position as a commis chef in the downtown area.
- Collaborative individual trained and ready to succeed in high-volume food environments. Offering exemplary stock rotation and inventory oversight skills. Ready to master new challenges in the role of Commis Chef.

### Skills

- Food preparation
- Basic cooking methods
- Inventory supervision
- Measuring and portioning
- High hygienic standards
- Food planting and presentation
- Workflow optimization
- Sanitation guidelines
- Performance assessments
- Food inventories
- Computer skills
- Graphics designing
- Desktop publishing

### Work History

01.2021 - Current

#### **Commis Chef**

Al Mashowa Restaurant (Dubai Parks And Resorts) - Dubai, United Arab Emirates

- Maintained well-organized mise en place to keep work consistent.
- Planned and directed high-volume food preparation in fast-paced environment.
- Developed and cooked memorable dishes that brought new customers into the establishment.
- Performed stock rotation and inventory counts to provide list of low-stock kitchen items.
- Assisted with routine stock rotation to keep ingredients fresh.
- Seasoned and marinated cuts of meat, poultry and fish.
- Observed different kitchen chefs' preparation of sauces, breads and other items to gain knowledge in diverse cooking and baking techniques.
- Modernized processes for kitchen staff to reduce guest wait times and boost daily output.
- Mentored kitchen staff at all levels to prepare each for demanding roles.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Worked with Chef de partie to learn storage locations of fresh ingredients for daily use by station staff.
- Cleaned kitchen areas, including counters, work spaces, shelves, refrigerators and freezers.
- Produced revolutionary menu offerings to put establishment in local, regional and national map.
- Placed orders to restock items before supplies ran out.
- Gathered and placed all ingredients into workstations to meet shifts needs.

- Assisted other chefs with ingredients preparation in support of recipes designed by head chef.
- Learned specific cutting techniques for chopping vegetables and fresh spices.
- Monitored recipe portioning to control food costs.
- Signed for deliveries, checked items into inventory and stocked goods into proper locations.
- Tasked with unloading and unpacking daily fresh ingredient deliveries to learn general operation of kitchen.
- Ordered new ingredients and supplies to meet expected needs.
- Obtained fresh, local ingredients to lower grocery costs.
- Rotated with specialty chefs to learn pastry section and sauce preparation.
- Aligned seasonal plans with ingredient availability and key area events for optimal promotions.
- Rotated food regularly, removing outdated items for proper disposal.
- Rotated through all prep stations to learn different techniques.
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls.
- Collaborated with staff members to create meals for large banquets.

## Education

02. 2020

2nd Class Lower, Political Science, National Open University of Nigeria Lagos Study Centre

## Languages

English:

C1

Advanced