

ASHAR ANSAR AHMED



✉ uaskkhan1989@gmail.com

☎ +601160689099

📍 NO. 4 JALAN SETIA INDAH Y U 13/Y
SETIA ALAM, SELANGOR DARUL EH
SAN SHAH ALAM 40170 Malaysia

🚀 SKILLS

computer include web design tools, operating systems, and social media skills. Technological skills can be broken up into hardware and software skills. Examples of hardware skills include system maintenance and troubleshooting hardware.

Thai cheft Profound knowledge of food ingredients used in Thai cooking. Sound knowledge of every facet of Thai food cooking procedures and exclusive techniques. Proficient in Thai food and classic Royal Thai cuisine preparations. Skilled at alluring carving of fresh fruits and vegetables.

Retail and saleaman skills Business Awareness Awareness of trends. Marketing. Management. Having a comprehensive knowledge of products. Loss prevention. Merchandise control. Operations. Product rotation.

🎯 OBJECTIVE

A hard working individual looking for a challenging position where I can showcase my skills and contribute to the growth of the organization To secure a challenging position in a reputable organization to expand my learnings, knowledge, and skills. Secure a responsible career opportunity to fully utilize my training and skills, while making a significant contribution to the success of the company

📁 EXPERIENCE

Retailer and salesman 3/2/2021 -

Oktopurs freshness seafood

Answers customer's questions about seafood merchandise. Assists customers with purchase decisions. Retrieves merchandise from sales floor, stock room, or other inventory locations; places special orders like how to take care seafood

Cheft 2017 - 2020

Soi55 thai kitchen

Prepare and cook Thai-style full meals, dishes and specialty foods as instructed by chef. Participate in menu planning and food presentation design. Facilitate the service of all food, ensuring client food preferences are respected and quality presentation is maintained

Cheft western 2015 - 2017

Lazeez reaturent

Prepare and present food dishes according to required specifications in a timely manner. Prepare and ensure the ingredients used to produce the dishes meet excellent standards and quality. Carry out all checks and systems for cleaning the kitchen to meet environmental standards at all times.

Hotel management 2014 - 2015

Ampang hotel

My responsible for managing employees and for planning, marketing , coordinating and administering hotel services such as catering and accommodation facilities. Hotel managers are responsible for making sure that all areas of a hotel environment run smoothly and work together successfully.

🎓 EDUCATION

Western cheft Duties and

Responsibilities: Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.). Cook food in various utensils or grillers and check food while cooking to stir or turn. Ensure great presentation by garnishing dishes before they are served.

Hotel management customer service skills. the ability to use your initiative. patience and the ability to remain calm in stressful situations. to be thorough and pay attention to detail. to be flexible and open to change. persistence and determination. the ability to motivate and manage staff. business management skills.

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