

MR. JOSEPH JOSE

Najda street Abu Dhabi, UAE

jojo.arkin@yahoo.com

0501851057

in jojo.arkin@yahoo.com

Objective

To secure a responsible career opportunity, where I can fully utilize my training, human resource and management skills, while making a significant contribution to the success of my employer.

Experience

KITOPI CATERING LLC.

November 2020

Pizzaro Ristorante

Emirates Park Zoo, Abu Dhabi. UAE.

Assistant Cook

- To assist the cook supervisor with the preparation of meals.
- Cleaning of equipment and general kitchen duties.
- Maintaining a good standard of hygiene in the kitchen, ensuring HACCP standards are maintained.
- Taking responsibility in absence of the cook supervisor.
- Portioning, cutting meats, vegetables, fish and poultry.
- Helping any member of the kitchen staff as required.
- Handling inventory and Administrative tasks.

STAR CORPORATION, LLC.

November 2017 - April 2020

Leopold's of London, Abu Dhabi. UAE.

Chef de Partie

- Manages all day-to-day operations of the kitchen.
- In depth knowledge and experience in intercontinental cuisines and traditional Pizza making techniques.
- Follows proper handling and right temperature of all products.
- Engage in food preparation, checks the quality of cooked products.
- Procure needed supplies thru recognized vendors.
- Maintains cleanliness and encourages mutual respect and cooperation.

THE PIZZA GUYS ,LLC.

February 2013 - August 2016

The pizza guys, Business Bay Dubai-UAE

Pizza maker/! Cook

- Highly skilled in making traditional Italian and modern pizza.
- Hands on experience in dough stretching, mixing and baking.
- Prepare menus and put effort in optimizing the cooking process with attention to details.
- Organize a system of inventories and control costs and wastages.
- Ensure cleaning tasks are performed, during opening and closing shifts.

PIZZAME RESTAURANT RESTAURANT

November 2011 - January 2013

Pizza maker/cook

- Prepare pizzas out of our menu and based on custom orders.
- Wash and chop vegetables, grill meats, fry and prepare sauces.

- Re-stock items thru replenishment and apply FIFO method.
 - Mixing dough, portioning and storing in designated areas.
-

Food halls LLC.

Eric Kayser Artisan Boulanger, Dubai Mall

kitchen helper

- Assisting the Cook with the preparation of meal ingredients, which includes washing, cleaning, peeling, cutting, and chopping fruit, vegetables, poultry, and meat.
 - Properly cleaning and sanitizing all food preparation areas according to established standards of hygiene.
 - Washing and appropriately storing all cooking appliances, instruments, utensils, cutting boards, and dishes. Assisting with the unloading of delivered food supplies.
 - Organizing and correctly storing food supplies.
-

Education

Emilio aguinaldo college

Hotel and Restaurant Management

2001-2003 —

Technological institute of the Philippines

Bachelor in science and architecture

1996-1999 —

Southeastern College University

Secondary

1989-1993 —

Skills

- Basic knowledge of all sections.

Ability to work under supervision of a limited range.

Ability to produce good quality basic food.

Understanding of health and safety.

Understanding of basic food hygiene practices.

Good oral communication.
