

SAFEER ABDULAZIZ

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EDUCATION

NIAGARA COLLEGE

Niagara Falls, ON

Culinary innovational and food technology (Jun 2020)

Relevant Coursework

Product and process engineering
Food chemistry and microbiology
Packaging and shelf life analysis
Applied culinary principles
Food laws and regulations
Financial and managerial accounting
Quality control and Regulations

CONFEDERATION COLLEGE

Thunder Bay, ON

Culinary Management (Jun 2018)

Relevant Coursework

Baking and pastry arts
Applied Culinary principles
Culinary Business Management
Butchery

Awards & Honors

Guard me student gold honour 2016 & 2017
Gaana best student award 2016

Extracurricular Activities

Top chef Thunder Bay 2017 (Volunteer)

KANNUR UNIVERSITY

kannur, kerala

Dental Surgery (Mar 2016)

Detail-oriented college graduate with Advanced Diploma in Culinary innovational and food technology with 4 years of work experience. Aiming to leverage academic experience and a proven knowledge of food sanitation and safety, food production, and recipe development to successfully fill the role at your company. Frequently praised as adaptable by my peers, I can be relied upon to help your company achieve its goals.

EXPERIENCE

RESTAURANT CONSULTANT

Freelance Restaurant consultant, Niagara Falls, ON / May 2020 - Present

- Record production or operational data on specified forms.
- Plan, direct and supervise the food preparation or cooking activities.
- Demonstrated new cooking techniques or equipment to staff.
- Recruit and hire staff, such as cooks and other kitchen workers.
- Determined production schedules and staff requirements necessary to ensure timely delivery of services.
- Analyzed recipes to assign prices to menu items, based on food, labor, and overhead costs.
- Estimated amounts and costs of required supplies.
- Determined how food should be presented and create decorative food displays.
- Checked the quantity and quality of received products.
- Checked the quality of raw or cooked food products to ensure that standards are met.
- Monitor sanitation practices to ensure that employees follow standards and regulations.

QUALITY CONTROL TECHNICIAN

Chocolate f/x, Niagara Falls, ON / Apr 2019 - Jun 2020

- Conducted routine and non-routine analyses of in-process materials, raw materials, environmental samples, finished goods, or stability samples.
- Participate in out-of-specification and failure investigations and recommend corrective actions.
- Performed validations in accordance with applicable policies or guidelines.
- Supplied quality control data necessary for regulatory submissions.
- Ensure that plant cleanliness and safety standards are maintained.
- Perform visual inspections of finished products.
- Train other employees to perform packaging and metal detector procedures.

GRILL COOK

Sodexo - Ryan hall Cafeteria, Confederation College, Thunder Bay, ON / Oct 2017 - Aug 2018

- Clean food preparation equipment, work areas, and counters or tables.
- Plan work on orders so that items served together are finished at the same time.

ADDITIONAL SKILLS —

- Certification and strong knowledge of HACCP, WHMIS, food safety and sanitation policies and procedures
- Experience in Research and development Laboratory facilities.
- Level 1 SQF certification completed.
- Technical depth in food products and processes
- Knowledge on Canadian food laws and regulations.
- Metal detection and Knowledge on Sanitation program
- Proven Ability to Build Community relationship and organizational skills
- Excellent social and interpersonal communication skills.
- Natural leader demonstrated through Sports, Employment and Volunteering
- Organized, Coach and developed a high-performance sanitation team.

CERTIFICATIONS —

SQF LEVEL 1

Ontario food handler's certification

Smart serve

Safe talk

Emergency first aid

- Complete orders from steam tables, placing food on plates and serving customers at tables or counters.

CHEF

St: josephs heritage, Thunder bay, ON / May 2017 - Jan 2018

- Apportion and serve food to facility residents, employees and patrons.
- Clean and inspect galley equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.
- Directed activities of one or more workers who assist in preparing and serving meals.
- Monitored use of company food commodities to ensure that proper procedures are followed.
- Requisition of food supplies, kitchen equipment, and appliances, based on estimates of future needs.

SANDWICH ARTIST

Subway, Thunder Bay, ON / Sep 2016 - Aug 2017

LECTURER

Century College, Kannur, Kerala / Apr 2016 - Aug 2016

REFERENCES

Reference upon request