MD JUBAIR ANSARI

SUMMARY

Dedicated culinary professional with a strong focus on food safety and hygiene, demonstrating expertise in HACCP compliance and food allergy awareness. Proven ability to manage kitchen operations efficiently, ensuring recipe adherence and exceptional food presentation. Committed to fostering a positive work environment through effective team management and health and safety consciousness, aiming to further enhance culinary skills and contribute to high-quality dining experiences.

EXPERIENCE

Chef de Partie, 03/2021 –02 2026
Ranch 65 Indian restaurant - Jeddah, Saudi Arabia

- Maintained high standards of kitchen hygiene, cleanliness, and organisation, meeting rigorous health and safety guidelines.
- Prepared and cooked high quality food following recipes and menu guidelines.
- Followed strict health and safety guidelines in kitchen.

Demi Chef De Partie, 03/2018 - 10/2020
Sheratone hotel mecca - Mecca **,** Saudi Arabia

- Worked with experienced chefs to learn requirements of different cooking stations and dishes.
- Prepared and cooked high quality food following recipes and menu guidelines.

Demi Chef, 01/2017 - 03/2018
Zam zam restaurant - Kerala**,** India

- Worked with experienced chefs to learn requirements of different cooking stations and dishes.
- Maintained high standards of kitchen hygiene, following food safety regulations to minimise risk.
- Sliced meats into specific cuts using excellent knife skills.

Demi Chef, **02/2016 – 01/2017**

Hotel Riverside resort and spa – Tamil Nadu, India

- Maintained high standards of kitchen hygenic, following food safety regulation to minimise risk.

Commis Chef, **04/2014 – 01/2016**

Big Hotel Nandhini – Bangalore, **India**

- Maintained high standards of kitchen hygiene, cleanliness, and organisation, meeting rigorous health and safety guidelines.
- Prepared and cooked high quality food following recipes and menu guidelines.



CONTACT

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SKILLS

- Professional attitude
- HACCP compliance
- Calm under pressure
- Food allergy awareness
- Kitchen organisation
- Team management
- Recipe adherence
- Food presentation
- Food prep
- Food Hygiene
- Food preparation
- Food safety awareness
- Cooking
- Positive work ethic
- Health and safety consciousness
- Food allergy understanding
- Equipment operation

Commis Chef, 07/2012 - 10/2014

Peenya continental Restaurant - Bangalore**,** India

- Worked efficiently under pressure during peak dining hours, maintaining composure and delivering consistent quality.
- Chopped, mixed and prepared ingredients for line cooks ahead of busy periods.
- Enforced health and safety standards for food storage, preparation and handling.
- Maintained a high standard of kitchen hygiene, regularly cleaning work areas and equipment to meet health and safety regulations.

Commis Chef, 03/2010 - 03/2012

Athena park filed hotel and resort - Bangalore **,** India

- Chopped, mixed and prepared ingredients for line cooks ahead of busy periods.
- Worked efficiently under pressure during peak dining hours, maintaining composure and delivering consistent quality.
- Maintained a high standard of kitchen hygiene, regularly cleaning work areas and equipment to meet health and safety regulations.
- Enforced health and safety standards for food storage, preparation and handling.

EDUCATION

GCSEs, 12th , 03/2010 - Current

+2 Agarwala high school - Tisri , India

LANGUAGES

Hindi, urdu,Arabic, English, : A1

Beginner

ACCOMPLISHMENTS

- Oversaw programme to reduce paper waste, resulting in £[number] savings per year.

PROFESSIONAL AFFILIATIONS

- Member, [Type] Committee
- Member, Professional [Type] Association
- Member, Institution of [Type]
- Member, [Type] Union

CERTIFICATIONS

- Chartered [Area of certification]
- [Type] Licence
- Level [Number] [Area of certification]

CRICKET, COOKING, WATCHING MOVIES

I can play like a good trained cricketers , remember I'm a chef always preparing a food and delicious food