ABDAWII

Professional Chef

Amman, Jordan | abdawi700@gmail.com | 0792894267

PROFESSIONAL SUMMARY

Dedicated and passionate Professional Chef with a strong foundation in culinary arts, kitchen operations, and food safety standards. Adept at preparing high-quality dishes, managing food preparation efficiently, and ensuring exceptional culinary experiences for guests. Committed to maintaining rigorous hygiene protocols and contributing to a collaborative kitchen environment.

WORK EXPERIENCE

Line Cook / Culinary Assistant • **Professional Kitchen** — **Jan 2023 – Present**

Amman, Jordan

- Prepared and executed a diverse menu of high-quality dishes, consistently maintaining taste, presentation, and quality standards for 150+ daily guests.
- Managed station prep, inventory rotation, and ingredient storage efficiently to minimize food waste by 12%.
- Collaborated with kitchen staff and head chefs to ensure timely service delivery during peak dining hours.
- Adhered strictly to HACCP and local health and safety regulations, maintaining a clean and sanitized workstation.

EDUCATION

Diploma in Culinary Arts • **Hospitality and Culinary Institute** — **2022**

Amman, Jordan

CORE SKILLS & EXPERTISE

Culinary & Kitchen Expertise: Food Preparation • Menu Planning • Kitchen Operations • Knife Skills • Recipe Execution • Plating & Presentation

Food Safety & Quality Control: HACCP Compliance • Food Safety & Hygiene • Inventory Management • Waste Reduction • Sanitation Standards

Soft Skills & Competencies: Time Management • Teamwork & Collaboration • Work Under Pressure • Attention to Detail • Adaptability

CERTIFICATIONS

Food Safety and Hygiene Certification - Authorized Health Authority (2022)

LANGUAGES

Arabic (Native) • **English** (Professional Working)