

# Md Shahriar Rashid Fahad

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## PROFESSIONAL SUMMARY

Highly motivated and reliable Kitchen Assistant with experience in fast-paced commercial kitchens. Eager to learn. **Completed Certificate III, IV & Diploma in Hospitality Management at Lyons College.** Skilled in precise cutting and slicing techniques. Known for meticulous cleaning and sanitation, ensuring a smooth and hygienic work environment. Proven ability to thrive in long hours and maintain a positive, helpful attitude for both colleagues and customers.

## SKILLS

Hardworking  
Team Player  
Reliable  
Multitasking  
Enthusiastic  
Communication  
Stress Tolerance  
Stamina  
Energetic  
Customer Service  
Personal Hygiene  
Independent

## WORK HISTORY

THE BOATBUILDERS YARD- Kitchen hand/Food prepping

South Warf, Melbourne, VIC

CHEF GOOD— Kitchen hand/Food prepping

Melbourne, VIC.

CLAYPOTS EVENING STAR — Kitchen hand/ Food prepping

Melbourne, VIC.

Night Filler in IGA (Trucker Fresh, ILUKA)

Perth-WA.

DIMEO CLEANING (NSW) PTV LTD

- Assist cooks and chefs in meal preparation
- Place all necessary ingredients on each workstation according to the cooking or baking needs of each area
- Prepare cold and warm salads in accordance with predetermined recipes
  - Read out food order slips to the cooks and chefs e Place completed orders on serving trays for the serving staff
- Slice, cut and dice vegetables before the cooking process commences Place bulk food trays over hot racks in the dish-up and plating are
- Scrub, wipe and polish kitchen counters, dishwasher areas, melanin floors, wooden chairs, and tables regularly
- Sanitize dishwashing equipment, kitchen machinery and cold storage areas with an appropriate amount of chemicals
- Clean individual workstation during and after service

## REFERENCE-

