


S.M. Mahbubur Rahman

Chef's Trainer - HYGIENE / HACCP Specialist



Asking for a challenging position to utilize my knowledge and potential abilities to display high quality and international standards of professionalism in the hospitality industry. Also wants to become a professional with good consistency in a highly stimulating working environment with diverse groups of people, where the optimum level of professionalism and efficiency would be achieved.

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 www.facebook.com/msetu14/

 skype live: msetu14_1

EDUCATIONAL QUALIFICATION

THREE MONTH'S OF ATTACHMENT at

Hotel Long Beach Suites, Gulshan-2
Dhaka-1212, Bangladesh.

Department of F & B Production (I)
15th June of 2021- 15th September of 2021
Awarded successfully. (Indian & Continental
Cuisine)

THREE MONTH'S CHEF COURSE - THEORYTICAL

Tony Khan Culinary Institute. (YES institute)
Dhanmondi, Dhaka-1209. From 02/2020 -
12/2021 Department of F & B Production.
Achieved successfully. Grade A+ (Topper of the
batch)

DIPLOMA IN HOSPITALITY MANAGEMENT 2.5 Years

Stamford Management Center, Kuala Lumpur.
Malaysia. Awarded by American Hotel & Lodging
Association (AH&LA). From 06/2006 - 02/2009

HIGHER SECONDARY CERTIFICATE (HSC)

Dhaka Commerce College, Dhaka-1216. Bangladesh
Achieved 2nd Division from Commerce Background.
From 1997-1999 session .

CERTIFICATIONS

INTERNATIONAL ENGLISH LANGUAGE TESTING
SYSTEMS (**IELTS**) overall band score 6 out of 10 in
2009.

**Achieved Essential Food Safety Trainings under
HACCP (EFST)** from UAE Municipality of UAE at 2014
Achieved International Food Safety & Hygiene

Trainings under **HACCP of World Health
Organization** at Bangladesh Parjatan Corporation

(NHTTI) at 2021

Achieved successfully three month's of attachment
from **Hotel Long Beach Suites**, Dhaka-1212
Bangladesh from Continental & Indian Cuisine.

Achieved six Months of industrial training from
Hotel Royal Hilton Of PJ ,Malaysia.

WORKING EXPERIENCES

Working as a Head Of The HR & SR.Chef's Trainer at Standard
Institute of Culinary Arts (SICA) old ITICA.

From June 2023 to September.

Working as a Head of the department of HR & Administration in
Imperial groups Ltd. Maslibag. Dhaka From May of 2023 to still now.
Recently worked as a Head Of the Operations in Jamalpur
Recreation Club Ltd. Jamalpur Sadar.

From 10th December of 2022 to 4th March of 2023.

Worked as a **Hygiene Manager** in Green valley Hotel &
Resorts, Rangpur-5400.
From 13th of March of 2022 to 1st December of 2022 .

LANGUAGE PROFICIENCY

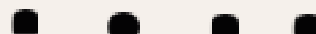
English



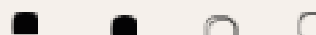
Bengali



Hindi



Arabic



PERSONAL INFORMATIONS

Date of Birth : 01/01/1983

Religion : Islam

Marital Status : Single

National ID No : 9101405851

REFERENCES

- Executive Chef Tony Khan
Contact no: +8801745724288
E-mail: cheftonykhan@gmail.com
- Executive Chef Mizanur Rahman Piash
Pearl Hotel, Banani. Dhaka
Contact no: +8801711636876
E-mail: mizanurrahmanpiash@gmail.com

DECLARATION

I assure that all the information's I have provided in this resume is truth and faithful.

SIGNATURE & DATE

KEY-SKILLS

Hygiene related issues & HACCP	<div></div>
Recruitment (HR & staff	<div></div>
Management) Restaurant &	<div></div>
kitchen Management Recipes &	<div></div>
Menu Developing Communication	<div></div>
Skills Cost Control & Budgeting	<div></div>
Leadership Attitude/Trainer	<div></div>

EXTRA CURRICULAM ACTIVITIES

- Expert user of Computer Hardware and software.
- Expert on Computers Operating Systems. Such as; WP51, DOS & Windows.
- Moderate user on graphics designing.
- Expert on Facebook Page designing, YouTube Channel customization etc.
- Also expert user on MS Office, surfing internet, Communicational skills through online etc.