



RAZAK IBRAHIM

OBJECTIVE

To work for a professionally managed organization with a good organizational objective & friendly environment, in a capacity that offers responsibility, challenge, job satisfaction and scope for organizational and personal, development and growth.

WORK EXPERIENCE

2024 - JAN
Till Date

JANITOR (AGENCY STAFF)
JA Resort and Hotel, (Marina) Dubai UAE,

- Efficiently execute daily cleaning tasks, ensuring impeccable standards of cleanliness in guest rooms, public areas, and back-of-house spaces to enhance the overall guest experience.
- Diligently perform routine maintenance duties, including trash removal, vacuuming, and restocking amenities, with keen attention to detail to uphold the resort or hotel's aesthetic and hygiene standards.
- Collaborate seamlessly with fellow janitorial staff and other departments, fostering a positive and cooperative work environment to achieve collective goals in maintaining a pristine and welcoming atmosphere for guests.

2021 - 2023

COMMI CHEF 1 (AGENCY STAFF)
Carrefour, Central Kitchen, Dubai UAE,

- Effective organizational skills, such as task prioritization, time management, and maintaining a clean workstation, are crucial in a fast-paced kitchen environment.
- Excellent teamwork and communication abilities are necessary for collaborating with other chefs and kitchen staff as a commis chef.
- Attention to detail, from consistency in taste and presentation to maintaining hygiene and safety standards, is a fundamental skill for a commis chef.
- Harnessing creativity and culinary knowledge to conceptualize and craft innovative and enticing new dishes that incorporate unique flavor combinations, textures, and visual presentations.
- To maximize the effectiveness of a coconut grating machine, parsley chopped machine, and robot CL machine, carefully follow the usage instructions for each respective machine

2018 - 2020

COMMIS CHEF 2
Starrbite Food and Drink, GHANA,

- Assisting in the preparation and cooking of a variety of continental cuisine dishes, including French, Italian, and Mediterranean, while ensuring high standards of taste, presentation, and quality.
- Collaborating with the kitchen team to execute recipes accurately and efficiently, while following traditional continental cooking techniques and adhering to food safety and hygiene standards.
- Preparing and portioning ingredients, including meats, seafood, vegetables, and sauces, while maintaining an organized and clean workstation.

DECLARATION

I hereby declare that all the information in this resume is true, complete and correct to the best of my knowledge and belief. In the event of any information being found false or incorrect, I shall be responsible for the same.

EDUCATION

AKWATIA TECHNICAL
INSTITUTE
2016 - 2018

ASAMANKESE PRESBY JHS
(JUNIOR CERTIFICATE)
2013 - 2015

SKILLS

- Time Management
- Attention to Detail
- Good Communication
- Organizational Efficiency
- Team Collaboration
- Adaptability Under Pressure

PERSONAL INFORMATION

- Date of Birth : 7th Sep 1996
- Nationality : GHANA
- Sex : Male
- Marital Status : Single
- Languages Known : English

PASSPORT INFORMATION

- Passport No : G3222914
- Expiry Date : 2030
- Visa Status : Employment Visa

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