

Saly Sadikeen Muhammadu Sakir

+971 – 526427089

Dubai, UAE

zhakir1992@gmail.com



PROFESSIONAL SUMMARY

Dedicated and skilled professional with a proven track record of over 09 years in operational roles, specializing in Food Production Machine Operation and process optimization. Proficient in ensuring quality assurance, customer satisfaction, and efficiency. Adept at utilizing software tools such as MS Office Suite, Final Cut Pro, and SAP. Effective communicator in English, with exceptional interpersonal skills. Committed to ongoing learning and development to enhance operational efficiency and exceed customer expectations.

SKILLS HIGHLIGHTS

- Food Production processes, and quality standards.
- Operational Excellence: Implement operational pre-request programs and safety protocols.
- Process Optimization: Maintain efficiency by updating systems and adhering to protocols.
- Billing Management: Handle all billing matters accurately, ensuring transparent transactions.
- Customer Experience Enhancement: Skillfully handle guest orders, ensuring accuracy and satisfaction.
- Effective Communication: Deliver exceptional customer service through clear and concise communication.
- Technical Proficiency: Excel in MS Office, A Final Cut Pro, and SAP.
- Adaptability and Problem Solving: Perform effectively under pressure, quickly addressing challenges.
- Continuous Learning: Committed to ongoing skill enhancement and personal growth.
- English Language: Excellent verbal and written communication skills, enabling clear and effective interaction.

PROFESSIONAL EXPERIENCE FOOD PRODUCTION MACHINE OPERATOR - DUBAI

Nestle Manufactures, Dubai <https://www.nestle-mena.com/en>

April 2014 — Sep 2023

As a Food Production Machine Operator at Nestle Manufactures, I have been a pivotal driver of operational success since April 2014. With an unwavering commitment to quality and efficiency, I have consistently delivered outstanding results, ensuring the seamless functioning of production processes and contributing to the overall success of the company. Key Contributions and Responsibilities:

- Currently responsible for real-time updates in the SAP system for Goods Receipt (GR) and Goods Issue (GI), ensuring accurate inventory management.
- Continuously implement and adhere to quality monitoring systems like OPRP (Operational Pre-Request Program), HACCP (Hazard Analysis and Critical Control Points), and HALAL, consistently ensuring product quality and safety.
 - Maintain up-to-date and meticulously detailed log sheets, providing comprehensive records of present operational activities, crucial for precise reporting.
- Diligently adhere to all current safety processes and procedures, including machinery safety protocols and Personal Protective Equipment (PPE) requirements, guaranteeing a safe work environment.
- Play a pivotal role in maintaining the current high-quality standards of products, consistently meeting and surpassing customer expectations.
- Continue to collaborate effectively with management during their visits, providing valuable current insights and support to enhance operational efficiency.

Actively contribute to maintaining all current Continuous Improvement (CI) standards, promoting a culture of ongoing enhancement and innovation.
- Accurately calculate material requirements for current product orders, optimizing material usage and minimizing waste on a daily basis.

- Efficiently handle the current flow of raw materials, issuing them for production promptly and ensuring the current smooth supply chain process.

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- Exhibit sound knowledge of the Human Machine Interface (HMI) system, currently operating it effectively to manage and monitor production processes.
- Proficiently utilize the Digital Log Sheet and Consumed System (DMO) on an ongoing basis, streamlining current data recording and consumption tracking.

CHEF ASSISTANT- COLOMBO

Acropol Restaurant Colombo 02, Sri Lanka

March 2013 - April 2014

Acropol Restaurant, a prominent culinary establishment in Colombo 02, Sri Lanka, is renowned for its dedication to delivering exceptional dining experiences. Known for its diverse menu and commitment to quality, Acropol prides itself on its team's expertise in culinary arts.

Key Contributions and Responsibilities:

- Proficiently prepared and cooked dishes as directed by the head chef, demonstrating precision in chopping, slicing, dicing, and measuring ingredients.
- Kitchen Organization: Ensured the kitchen's efficient organization by consistently keeping all ingredients readily available, properly labeled, and stored in their designated areas.
- Responsible for cleaning and maintaining kitchen equipment and utensils, including knives, cutting boards, and stovetops, ensuring their optimal functionality.
- Collaborated effectively with the chef to plate dishes attractively and garnish them for presentation, enhancing the overall dining experience.
- Strictly adhered to food safety and sanitation guidelines to create and maintain a clean and safe kitchen environment, ensuring the well-being of staff and customers.
- Maintained consistency and quality in food preparation, ensuring that all dishes met the restaurant's high standards for taste and presentation.

BAKERY HELPER- COLOMBO

Hazari's Restaurant, Colombo 05, Sri Lanka

Oct 2011 - March 2013

Hazari's Restaurant, nestled in the heart of Colombo 05, Sri Lanka, is renowned for its delectable range of baked goods, including bread, pastries, and cakes. Committed to delivering freshly baked delights, Hazari's Restaurant is celebrated for its dedication to quality.

Key Contributions and Responsibilities:

Expertly measured, weighed, and mixed ingredients for various baked goods, including bread, pastries, and cakes. ● Assisted in preparing doughs, batters, and fillings according to recipes or under the guidance of a baker, ensuring consistency and quality.

Operated and monitored ovens and baking equipment, ensuring that products were baked to precise specifications, and meeting bakery standards.

- Skillfully shaped dough into loaves, rolls, or desired forms and arranged items on baking trays or sheets for the baking process.
- Applied glazes, icings, and decorative elements to finished products, enhancing their visual appeal and taste.
- Maintained a clean and hygienic workspace by diligently washing dishes, utensils, and equipment, as well as cleaning work surfaces and floors to uphold bakery sanitation standards.

PERSONAL DETAILS

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- Name in Full: Saly Sadikeen Muhammadu Sakir
 - Date of Birth: 5th November 1992
 - Gender: Male
 - Civil Status: Single

- Passport No.: N 8125933
- Nationality: Sri Lankan ● Religion: Islam
- Visa: Visit visa (valid until 10-03-2024)
- UAE Driving License: 4286151 (Automatic)

REFERENCES

- Available upon request