



MD SAHIB MOLLA

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SUMMARY

Food & Beverage Production trainee with hands-on experience in a professional hotel kitchen environment. Skilled in mise en place, stock production, sauce preparation, and HACCP-based hygiene practices. Experienced in supporting buffet and banquet operations in fast-paced service settings. Seeking a Commis III position to contribute to a disciplined and quality-driven kitchen team.

WORK EXPERIENCE (INTERNSHIP)

The Jaber Dhaka Hotel | Uttara, Dhaka

Nov 2025 – Present

- Supported daily mise en place for buffet and banquet operations.
- Assisted in preparation of stocks and classical base sauces.
- Maintained food safety standards following FIFO and HACCP guidelines.
- Monitored hygiene practices and workstation cleanliness.
- Assisted senior chefs during high-volume service periods.

TRAINING

National Hotel & Tourism Training Institute (NHTTI)

June 2025 - Oct 2025

Food & Beverage Production

- Basic culinary techniques and kitchen workflow.
- Hot & cold kitchen practical training.
- Food safety and hygiene management.
- Buffet & banquet service exposure.

EDUCATION

Higher Secondary Certificate (Science)

Feb 2020 - Mar 2022

Government Safar Ali College

- GPA: 4.58 / 5.00

SKILLS

- **Culinary:** Knife skills (Julienne, Brunoise), stock preparation (white & brown), basic mother sauces, mise en place, buffet & banquet support.
- **Food Safety:** HACCP practices, FIFO rotation, cross-contamination control, temperature monitoring.
- **Professional:** Teamwork, time management, ability to work under pressure in fast-paced kitchen.

REFERENCE

JAHEDA BEGUM

Head of the Department

National Hotel & Tourism Training Institute (NHTTI)

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LITON MAJUMDER

Executive Chef

The Jaber Dhaka Hotel

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