

# **Sergey Mokshin**

## **Sous Chef**



**Address:**

**Turkmenistan**

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### **Career Objective**

A qualified chef with 17 years of experience in spearheading culinary operations for major hospitality establishments and restaurants. Seeking a senior profile with a reputed organization to contribute accrued skills towards achieving mutual growth objectives.

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## Personal Information

**Birth Date:** 23 September 1974  
**Nationality:** Turkmenistan  
**Marital Status:** Married  
**Dependants:** 2  
**Driving License:** Turkmenistan

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## Professional Experience

**May 2014 – Present Mitro International, Merdem Catering – Italian chef at ENI Saipem, Burun Field, BALKAN, Turkmenistan**

**May 2012 - June 2013: Sous Chef (Porters pub) Grand Millennium Al Wahda Abu -Dhabi**

**June 2010-may 2012: Junior Sous Chef (Main Kitchen)**

Grand Millennium Al Wahda Abu-Dhabi  
Preopening Team  
United Arab Emirates  
Company Industry: Hospitality

Job Role/Department: Customer Service

- Ensure that all staff concerned has a clear understanding and are trained with regards to fire/evacuation procedures, emergency procedures and all other house rules/regulations as laid down in the employee handbook. Ensure that all employees receive job description and work in accordance with standards that are set.
- To be familiar with all work care legislation and ensure that all incidences and accidents are correctly recorded on the appropriate form and reported immediately to the Personnel Manager. To ensure that all staff carrying out their duties in a safe manner at all times.
- Assist with planning and design of menus.
- Assist Executive Chef specifying standards of food production and presentation throughout the hotel.
- Assist Executive Chef in developing standards recipes and method of preparation for use throughout the hotel.
- Provide the Purchasing Manager with specification for the purchase of food and equipment.
- Check food supplies on a regular basis to ensure that they conform to the quality and standards lay down by the hotel.
- In the absence of the Executive Chef, responsible for the purchasing of any foodstuff, in conjunction with the Purchasing Manager and for making sure the best quality for the best price is obtained. Commission or perks are prohibited at all times.
- Bring to the attention of the Executive Chef any situations where hygiene is considered to be below standards.

- Coordinate closely with the Chief Steward and kitchen staff to ensure all kitchen and machinery/utensils are properly cleaned according to the hotel's standards.
- Actively participate with the Executive Chef and Director of F&B on monthly kitchen inspection.
- Coordinate with the Chief Engineer to regularly maintain and service all machines
- Work closely with the Executive Chef in determining quality and quantity of food materials to be purchased and prepared. Keep a close watch over all materials used with view of eliminating waste and spoilage, especially for meat, vegetables, fish and perishables in general, etc.
- Responsible for the quality of all food prepared in the kitchen. Check constantly for taste, temperature, preparation and visual appeal. Make sure that all dishes are uniform and that established portion sizes are adhered to.
- Be careful in preventing food spoilage in any phase of food preparation and prevent employees who are ill or suffering from an infection taking part in the preparation or handling of food.
- Be constantly on the alert for new products, trends that may improve quality of food of lower food cost or both. Make suggestion to the Executive Chef concerning improvements that would create more satisfied customers and/ or increase volume of business or profit for the hotel.
- Assist with the planning and design of new kitchens and kitchen improvement schemes.
- Advise on choice of kitchen equipment.
- Keep abreast of new developments, techniques and equipment.
- Assist with the costing and pricing of menus and other food services taking into consideration the profit margins laid down in the hotel's budgets.
- Investigate food costs problem with a view to taking whatever corrective action may be necessary.
- Ensure that soiled or damaged serving utensils are not put into use, watching particularly for cracked or chipped china and glassware and ensure that all staff is aware of this procedure.
- Regularly check and inspect all equipment located in the kitchen area.
- Make every attempt to prevent damages or losses.
- Maintain the policies and procedures and actively participate in forming policy and procedures of Millennium Hotel.
- Ensure that job is done according to standard operating procedures and employee handbook.
- Maintain a high standards of hygiene and grooming clean uniform, name badge, well shined black shoes, black clean socks (men), neat hair, clean shaven (men), clean hands and short finger nails, wearing of jewelry and make up as per S. O. P. and employee handbook.
- Follow hotel timekeeping procedures has to be present 15 minutes before scheduled starting time, in request work split shift, work any days including weekends and public holidays and do overtime as requested in accordance with H. R. policies
- Check on a regular basis the cleanliness of outlets and working areas.

- Maintain the highest level of guest satisfaction and standards of service; strive for perfection and excellence to make millennium hotel the leading 5 star property.
- Any reasonable request of departmental revenue.
- Be always aware that you represent the hotel to our guest and the community.
- Be motivated to increase departmental revenue.
- Work in awareness of and according to departmental budgeted costs.
- Handle hotel assets and all equipment with utmost care and maintain in best conditions.

**June 2008 – 2010 June: Chef De Partie**

Le Meridien Abu Dhabi  
United Arab Emirates

**Company Industry:** Hospitality

**Job Role/Department:** Customer Service

**Responsibilities:**

- Directing the preparation, seasoning, and cooking of Italian foods. Supervising and coordinating the activities of cooks and workers engaged in food preparation.
- Checking the quality of raw and cooked food products to ensure that quality standards are met. Inspecting facilities and equipment for regulatory compliance.
- Confirming the quantity and quality of received products and recording production and operational data on specified forms.

**August 2006- May 2008**

**Head Chef**

«Branch of Caspian Management Catering Services LLC»  
Turkmenistan

**Company Industry:** Catering/Food Services

**Job Role/Department:** Food Preparation Service

**Responsibilities:**

- Planned and supervised the daily operations of the kitchen. Maintained familiarity with menu items and assumed responsibility for all food rotation and timing.
- Coordinated food preparation, presentation and proper service procedures. Organized the placing of food on the steam and cold table with staff and ensured that all items needed are in stock for the menu.
- Inspected kitchen and service equipment before and after use, making sure they are clean and in proper working order. Maintained cleanliness and safety of workstation, kitchen area, and walk-in cooler and freezer.
- Ensured proper storage of all food products especially hot and cold meats, seafood and other high protein items.
- Reviewed prep list, checked and maintained daily pars as necessary. Ordered stock for their specific list and ensured all food items are dated and up to company's standards.
- Coordinated workflow to ensure smooth running operations. Controlled quality of food to avoid waste and ensure proper utilization.

enior	<ul style="list-style-type: none"> <li>• Checked food orders going out of the kitchen and the food being prepared in terms of consistency, temperatures and flavors.</li> <li>• Supervised and trained junior staff. Monitored their performance and issued discipline when necessary.</li> </ul>
<b>May 2004- 2006</b>	<b>Senior Chef de Partie</b> Technip Oil and Gas Service Turkmenistan  <b>Responsibilities:</b> <ul style="list-style-type: none"> <li>• Ensured the efficient set up and operation of the assigned restaurant. Oversaw the complete breakdown and storage of equipment, decorations and food pertaining to designated kitchen area.</li> <li>• Responsible for the preparation of all foods as indicated in the recipes and menu plan as well as handling the operations of specific assignments that may arise without notice, due to special functions, itinerary or other unforeseen changes.. Ensured that all foods are prepared fresh and are of the highest standard regarding taste and food safety.</li> <li>• Inspected all equipment and machinery used in the station of responsibility and informed supervisors on duty of any problems.</li> <li>• Enforced the established working schedule for the team under purview. Allocated jobs to restaurant cooks and assistants and regularly checked on their progress.</li> <li>• Ensured consistent production and delivery standards of all food items. Maintained correct standards of dress as well as full awareness of fire evacuation procedures.</li> </ul>
<b>March 1997- March 2004</b>	<b>Various</b> Various Other  <b>Company Industry:</b> Other <b>Job Role/Department:</b> Customer Service  <b>Other Designations Held:</b> <ul style="list-style-type: none"> <li>• <b>Now '99 – March 2004: Butcher –Hotel Ak-Altin Asghabat.</b></li> <li>• <b>March '97 - Oct '99: Kitchen Helper- Hotel Ahal (International Hotel Chain), Turkmenistan.</b></li> </ul>
<b>Education:</b>	<b>Chef school 2005-2006</b>
<b>June 1991:</b>	<b>Please Specify,</b> Turkmenistan High school or equivalent

## Career Level

**Career Level:** Management (Manager/Director of Staff)  
**Notice Period to Work:** Immediately

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## Skills

Skill	Skill Level	Years of Experience	Last Used
Culinary Operations Mgmt, Italian Cuisine, Menu Creation & Implementation, Quality Control, Cost Control	Expert	More than 14years	1 month or less
Food Presentation Techniques, Equipment & Stock Purchasing & Inspection, Safety Regulations	Expert	More than 14 years	1 month or less
Hospitality & Customer Care, Manpower Management, Training & Recruitment, Performance Evaluation	Expert	More than 14 years	1 month or less
Communication, Interpersonal, Analytical, Team Building & Leadership, Ability to Work Under Pressure	Expert	More than 14 years	1 month or less
Excellent Planning & Coordination Skills, IT Skills: MS Office & Internet	Expert	More than 14 years	1 month or less

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## Languages

Language	Skill Level	Years of Experience	Last Used
Russian	Expert	More than 39 years	1 month or less
English	Expert	More than 10 years	1 month or less