



Md Jahidul Islam

www.chefjahid.com

Nationality: Bangladeshi

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chefjahid@gmail.com

Gender: Male

About Me

Chef with 10+ years of experience in Japanese cuisine (Sushi, Washoku, Kyoto cuisine) . And **Gold** Certificate holder for Japanese Cuisine in Foreign Countries by Ministry of agriculture, forestry and Fisheries of Japan. Dedicated and passionate to learn new skills, techniques, and authentic food. Aiming to use my proven culinary skills in your organization, I would be given an opportunity.

Work Experience

Chef de partie, Japanese cuisine(Hot & cold : Washoku / Kaiseki cuisine).

Isshi soden Nakamura (09/2019- 04/ 2023)

3 Michelin star kaiseki high end restaurent, Kyoto, Japan.

- Responsible for preparation and cooking as per daily menu. For example : sakizuke,yakimono, agemono, gohan, tsukemono, sushi, obento, soup and sauces ,mizumono etc.
- Create a rich menu with various main ingredients and raw fish(amadai, tai, nodoguro, sawara,managatsu,shime saba, shima aji,salmon,tuna,unagi,anago,hamo,saba,ika, kani).
- Support the Head chef in the daily operation to develop new dishes ,menus and work.

Chef de partie, Japanese cuisine (Hot & cold).

Ascott the palace (11/ 2018 -08/ 2019)

Boutique Hotel, Dhaka,Bangladesh.

- Prepare various types of sushi, including maki, nigiri, sashimi,salad.
- Making different types of a la carte hot food like soup, japanese curry,grilled food, gyoza, hot obento etc.
- Organise kitchen team accorting to duty shift.

Demi chef de partie (Hot & cold).

Taju management (7/2016-6/2017)

Restaurent, Kuala lumpur,malaysia

- Preparing food as per daily menu, assist chef de partie to make new menu .

Sushi chef.

The Westin Dhaka(07/2010 -06/2015)- 5 YEARS

5 star hotel, Dhaka, Bangladesh.

- Prepare all types of sushi, including maki, nigiri, sashimi in an appropriate manner.
- Maintain hygiene principles in all cooking areas.
- Support the Head chef in the daily operation to develop new dishes ,menus and work.

Trainee chef, japanese cuisine (sushi section).

The Westin Dhaka, Bangladesh(01/2010 -06/2010)- 6 MONTHS

Award and Certificate

[Gold medal & Silver medal certificate holder for Japanese cuisine.](#)

- Ministry of agriculture, forestry and Fisheries of Japan. Passing Year: 2021
KYOTO, JAPAN
- **FOOD HANDLER/ FOOD HYGIENE TRAINING.**
Quantum Food Academy , Passing Year: 2016
Kualalumpur, Malaysia.

Education

PROFESSIONAL EDUCATION & TRAINING

- **Diploma in Japanese cuisine Food.**
KYOTO CULINARY ARTS COLLEGE , Year: 6 /2017- 9/2018.
KYOTO, JAPAN.
- **Professional Chef Training.**
National Hotel & Tourism Training Institute, Year: 1/ 2009- 1/2010.
Dhaka ,Bangladesh.

Academic Qualifications

- **Business Studies**,Passing Year: 2014.
National University , Dhaka, Bangladesh.
- **HIGHER SECONDARY CERTIFICATE**
Adhyapak Abdul Mazid College, Passing Year: 2006
Major: science , Cumilla, Bangladesh.
- **SECONDARY SCHOOL CERTIFICATE**
Chandina Pilot High School ,Passing Year: 2004
Major: science , Cumilla, Bangladesh.

Skills

CULINARY SKILL

- **Authentic Tradional Japanese cuisine.(Washoku, Sushi, Kyoto cuisine).**
- **Japanese knives:** Proper Using Different Types of Japanese Fish and Vegetable Knives.
- Maintain Japanese hospitality to front of the house and back of the house which is called 'Omotenashi' and food presentation.
- Food costing, Stock inventory and storing food in the right manner, Understanding food labeling and temperature.
- Knowledge of the latest cooking trend and ingredients, Food presentation, creating recipes and weekly specials,Haccp, Food hygiene & safety,Guest service & satisfaction.
- Food costing, Stock inventory and storing food in the right manner, Understanding food labeling and temperature .

PERSONAL SKILL

- Making decision and solving problem.
- Taking responsibility for personal development.
- Mentally tough enough to be able to work long hours in a stressful environment.
- Self-motivated.* Determined to learn.*Good communication.* Teamwork.

Computer knowledge

- Microsoft word, excel, office, internet browsing.

Language Proficiency

- Mother tongue(s): **Bengali**

Other language(s):

English

LISTENING C2 READING C2 WRITING C2
SPOKEN PRODUCTION C2 SPOKEN INTERACTION
C2

Hindi

LISTENING C2 READING WRITING
SPOKEN PRODUCTION C2 SPOKEN INTERACTION
C2

Japanese

LISTENING C2 READING A1 WRITING A1
SPOKEN PRODUCTION C2 SPOKEN INTERACTION C2

Interest & Activities

- Reading, Cooking, photography, Travelling etc.

Personal details

- Present Address: Ashara ,Chandina-3510, Devidwar, Cumilla , Bangladesh.
- Mobile: +8801619022540
- **Whats app:** +818068488468
- **E-mail:** chefjahid@gmail.com
- **Website :** www.chefjahid.com
- Blood group: **O(+)**
- Nationality: Bangladeshi (by birth)
- Passport number: EH0978385
- Year of birth: 1988
- Religion: Islam
- Marital status: Married

REFERENCES

Chef Motokazu Nakamura

Owner & Japanese Master chef

Nakamura(3 Michelin stars kaiseki restaurant)

Kyoto, Japan.

<http://www.kyoryori-nakamura.com/>

WEBSITE LINK

- Website : www.chefjahid.com
- Gold medal certificate : <https://tasteofjapan.maff.go.jp/en/supporter/certification/>

DECLARATION

I hereby declare that the above written particulars are best
of my knowledge and belief.

Date : 05/01/2023

Md Jahidul Islam