

# C/J

# Christopher John Chef de Partie

## Profile

Professional Chef and artist in the kitchen with 9+ years culinary experience. Currently working at Ramada by Whyndham Karachi Creek, Pakistan. Ranked as the Best Employee in 2017 by Pavilion Food Processing.



### ADDRESS

House 16, Street 1, Sector D, Akthar Colony, Karachi Pakistan



### PHONE

+923411294200



### EMAIL

christojoh@gmail.com



### LINKEDIN

<https://www.linkedin.com/in/christopher-john-b3775519b>

## Activities and Interests

Theater, Environmental conservation, Art, Hiking, Skiing, Travel

## EXPERIENCE

2019– Present

**Chef De Partie • Ramada by Wyndham • Karachi Creek, Pakistan**  
Promotion from Commis Chef to Chef de Partie. Was in charge of roast station and led five assistants – commis chefs. Followed the guidance of the Sous Chef Grant Aschatz. Gave inputs in new ways of food presentation or dishes.

2010– 2012

**Commis 1 • Pavilion Food Processing LLC (Dubai)•United Arab Emirates**  
Worked at station of starters and meat station. Learned Italian Cuisine with different cooking techniques. Improved solid culinary skills and methods by working under the guidance of Chef De Partie Ferran Adria.

2015

**Cook • Xanders • Zamama, Karachi**

2013– 2014

**Cook • City Bristo Restaurant Port Grand• Karachi**

2010– 2012

**Cook • Café 9 Restaurant • Zamama, Karachi**

## EDUCATION

Dec 2019 • Culinary Arts | Diploma COTHM Karachi

Dec 2019 • Highfield Level2 Award in Food & Safety (Catering)|COTHM

Dec 2004 • Arts| Matriculation St. Christopher's English High School

## KEY SKILLS AND CHARACTERISTICS

Ability to work as a team but also work independently.

Ability to work to deadlines.

Communication skills.

Keeping calm under pressure.

Assertiveness.

Attention to detail.

Organizational skills.