

Cover letter

MD Jayedur Rahman Talukder
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25/11/24

Dear Curry Port Indian,

I am writing to apply for the Chef position at Curry Port. I have a strong passion for cooking and over 10 years of experience working in kitchens. I believe my skills, hard work, and love for creating delicious meals make me a great fit for your team.

In my previous role as a Chef at Grand Sultan, I prepared high-quality dishes and contributed to menu planning. I enjoy working with fresh ingredients and creating meals that leave customers happy. I also trained kitchen staff, managed stock, and made sure the kitchen followed food safety rules.

I work well under pressure and always aim to keep the kitchen organized and efficient, even during busy times. My attention to detail ensures every dish is prepared to the highest standard. I am also creative and enjoy coming up with new recipes and ideas to improve menus.

I would be excited to bring my skills to Curry Port. I am confident I can contribute to your team and help provide excellent food and service to your customers.

Thank you for considering my application. I would be happy to discuss my experience in more detail and would welcome the chance for an interview.

Kind regards,
MD Jayedur Rahman Talukder

CV

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Personal Profile

I am a passionate and hardworking chef with experience in cooking and kitchen management. I enjoy creating delicious meals, keeping the kitchen running smoothly, and working as part of a team. I am organized, reliable, and always eager to learn new skills.

Key Skills

- Excellent cooking and food preparation skills
- Knowledge of food safety and hygiene rules
- Good time management and ability to work under pressure
- Strong teamwork and leadership skills
- Creative with menu ideas and recipes
- Experience managing supplies and reducing food waste

Work Experience

Chef

Grand Sultan

04/2022 to 05/2023

- Prepared meals according to the menu and customer requests.
- Trained and supervised kitchen staff.
- Ensured the kitchen was clean and followed health and safety rules.
- Managed food stock, ordered supplies, and reduced waste.

Second Chef

Maharaja Indian

02/2017 to 11/2021

- Helped chefs with food preparation.
- Cleaned the kitchen and ensured tools and equipment were ready to use.
- Learned basic cooking skills and food safety practices.
- Supported the team during busy shifts.

Education

- Level 3 diploma in professional cookery – Completed in 2015
 - Bangladesh institute of culinary art

Additional Training

- Food Safety and Hygiene Certificate – 2024

Hobbies and Interests

- Exploring new recipes and cooking techniques
- Visiting restaurants and trying different cuisines
- Sharing meals and hosting dinner events for friends and family
- Voluntary chef for local church

References

Available upon request.

Job description: Curry Port Indian restaurant

Job Title: Chef

Job Type: Full-time (40 Hours)

Job Summary:

We are looking for a talented and hardworking Chef to join our team. You will prepare and cook delicious meals, help run the kitchen, and make sure everything is clean and safe. If you enjoy cooking and being creative, this job is for you! We at Curry Port welcome you to apply!

Main Responsibilities:

1. Cooking and Food Preparation:

- Cook and prepare dishes according to the menu or special requests.
- Make sure food looks and tastes great before serving.

2. Menu and Recipes:

- Help create new dishes and improve the menu.
- Adjust recipes for special diets or seasonal ingredients.

3. Kitchen Management:

- Order ingredients and check they are delivered on time and fresh.
- Keep track of supplies and reduce food waste.

4. Health and Safety:

- Follow food safety and hygiene rules.
- Keep the kitchen clean and organized at all times.

5. Teamwork:

- Work with servers to ensure customers are happy.

Skills and Experience Needed:

- Experience working as a Chef or similar role.
- Training or certification in cooking is a plus.
- Knowledge of cooking techniques and different types of food.
- Able to stay calm and work well under pressure.

Work Environment:

- May involve working evenings, weekends, and holidays.
- Standing for long periods and working in a hot kitchen.

Salary: £38,000 annually (varies depending on experience/qualifications)

Benefits: Paid annual leave, good retirement plan