



ALI ADWAN

Professional Summary

To obtain a position in an environment that encourages professional and personal growth by developing and expanding my knowledge and skills. Young adult with superior skills in punctuality, communication and research who is eager to bring value through hard work and commitment to quality. Motivated individual with strong work ethic and ability to work independently and in a team.

Work Experience

Bier Markt – Chef de Partie

Ottawa, ON

May 2024 - Present

- Provide support in all areas of the kitchen as needed, demonstrating versatility and adaptability under pressure.
- In charge of the hot station which requires the preparation of burgers, steaks, and other main dishes.
- Direct a team of two - three-line cooks on the station to ensure efficient food is served with the utmost quality,
- Maintain well-organized mise en place to keep work consistent.
- Work with the Head Chef/Sous Chef on new feature items and menu planning.

The Barley Mow – Line Cook

Ottawa, ON

September 2023 – April 2024

- Produced high volume covers per day and maintained near-perfect customer satisfaction scores.
- Maintained well-stocked stations with supplies and spices for maximum productivity.
- Created identical dishes numerous times daily with consistent care, attention to detail, and quality.

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Skills

- Proven competence in working with others as well as independently.
- Extensive experience working with food and beverage.
- Extensive experience in knife handling.
- Perform effectively despite sudden deadlines and changing priorities.
- Skilled in handling the public with professionalism.
- Attentive to quality and detail while working in fast-paced environments.
- Highly reliable; can be counted on to complete tasks.

Education

Carleton University – Class of 2025

Ottawa, ON – Journalism and History

Certifications:

- Food Handlers

Umbrella Bar – Line Cook

Ottawa, ON

April 2023 – September 2023

- Followed health, safety and sanitation guidelines while preparing and serving food.
- Prepared various food items such as salads, appetizers, noodle, and rice bowls.
- Maintained smooth and timely operations in preparation and delivery of meals.

Kelsey's Restaurant – Line Cook

Ottawa, ON

September 2021 – January 2023

- Follow restaurant stock management schedule to monitor product freshness and rotate out old products.
- Produce high volume covers per day and maintained near-perfect customer satisfaction scores.
- Maintain well-stocked stations with supplies and spices for maximum productivity.
- Develop strong teamwork skills by collaborating with other line cooks to maintain a smooth workflow during busy shifts.