**Name:** Ahmed Talaat Abdelhalim Elsayed  
**Address:** Jalan Tun Abdul Razak, 05200, Alor Setar, Kedah Darul Aman, Malaysia  
**Phone:** +601113125881  
**Email:** ahmedxtalat@gmail.com

**Education**

**High School Diploma (2018):**  
Graduated with a 77% average

**Professional Experience**

**Culinary Research Intern - Cairo, Egypt**

* ***Date:* June 1, 2022 - August 30, 2022**
* ***Description:* Served as a research intern at a renowned culinary institute in Cairo. Collaborated with experienced chefs to explore and experiment with innovative cooking methods and ingredient combinations. Conducted detailed studies on the chemical reactions during cooking processes, contributing valuable insights to the culinary research community.**

**Participation in Cooking Workshop - Alexandria, Egypt**

* *Date:* January 15, 2023 - February 15, 2023
* *Description:* Engaged as a participant in a cooking workshop organized by the local Chefs Association in Alexandria. I experienced traditional and contemporary cooking techniques under the guidance of a professional chef, exchanging knowledge with experienced cooks.

Top of Form

**Volunteer Certificates**

1. **Culinary Workshop - Cairo, Egypt**
   * ***Date:* August 10, 2019**
   * ***Description:* Successfully completed a culinary workshop focusing on advanced cooking techniques and creative plating. This hands-on experience enhanced my skills in preparing diverse dishes and introduced me to innovative culinary trends.**
2. **Community Cooking Event - Alexandria, Egypt**
   * ***Date:* March 25, 2020**
   * ***Description:* Volunteered in a community cooking event, collaborating with local chefs to prepare nutritious meals for underprivileged families. This experience emphasized the importance of teamwork in a fast-paced kitchen environment.**
3. **Culinary Training for Charity - Luxor, Egypt**
   * ***Date:* November 5, 2021**
   * ***Description:* Engaged in a culinary training program organized for charity purposes. Acquired knowledge in large-scale food preparation, ensuring quality and taste for a diverse audience.**

**These volunteer experiences have not only enriched my culinary skills but have also instilled a sense of responsibility and passion for using cooking as a means to make a positive impact in the community.**

**Top of Form**

**Languages**

**•Arabic - original.**

**• English: Intermediate.**

**Additional Information**

* **Quick learning and efficiency.**
* **well adapted to environment.**
* **Staff management.**
* **Fluency and confidence when talking.**

**Skills**

1. **Advanced Culinary Arts:**
   * Preparation and presentation of diverse meals to the highest quality standards.
   * Experience in preparing international and local cuisines.
2. **Organization and Time Management:**
   * Ability to manage tasks efficiently and handle work pressures.
3. **Creativity and Innovation:**
   * Development and preparation of new recipes for a unique cooking experience.
4. **Communication Skills:**
   * Effective interaction with colleagues and customers.

**Hobbies**

* Exploring different types of cooking and culinary experiences.

I am ready to provide an effective contribution in the field of cooking, and I look forward to employment opportunities to share my experiences and skills in culinary arts.