



# ABU MOHD IDRIS

Aspiring Project Manager

[abu-mohd-idris.com](http://abu-mohd-idris.com)

## Phone

+6017-3519993

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## Location

Cyberjaya

## About Me

I am a versatile and experienced professional with a diverse background spanning multiple industries, including project management, culinary operations, and event coordination. My ability to integrate a wide range of skills allows me to drive innovative solutions and consistently deliver exceptional results. Known for my strategic thinking and collaborative approach, I excel at identifying challenges, optimizing processes, and fostering successful partnerships. My commitment to continuous improvement and delivering high-impact outcomes ensures that I exceed expectations and contribute meaningfully to every project.

## Skills

- Strategic Planning
- Risk Management and Problem-Solving
- Resource Management
- Proficiency in Microsoft Office Suite

## Reference

### Lysya Merican [ Project Manager ]

Light Up 7

+6016-2064462

### Idris Said [ Founder ]

Dirikh Lamb&Grill

+6017-6660899

## Languages

English ●●●●●

Bahasa Melayu ●●●●●

## Experience

### Head of Sales

2023

#### TODAK

- Led the seamless setup and teardown of event venues, ensuring efficient "bumpin" and "bump out" processes.
- Oversaw stock control and inventory management, maintaining optimal levels throughout the event.
- Coordinated event flow, ensuring smooth operations and a positive attendee experience.

### Co-Founder

Ongoing

#### Dirikh Lamb & Grill

- Launched and managed a successful culinary venture, focusing on high-quality food preparation and exceptional customer service.
- Oversaw daily operations, including kitchen management and staff coordination, ensuring adherence to operational standards.
- Implemented effective inventory management practices, optimizing stock levels and reducing waste.
- Ensured the preservation of food quality throughout the supply chain, maintaining top standards until delivery.

### Chef De Partie

2018-2020

#### Viking Cruise

- Managed a specific section, overseeing daily operations and team performance.
- Led preparation and cooking processes, ensuring high standards in food quality.
- Supervised staff, providing guidance and ensuring adherence to operational procedures.
- Conducted quality control to maintain consistency and meet established standards.
- Managed inventory, ensuring efficient stock levels and minimizing waste.

### Chef De Partie

2015 - 2018

#### Royal Caribbean International

- Oversaw a designated kitchen area, ensuring smooth and efficient operations.
- Managed food preparation and cooking, upholding the highest standards of culinary excellence.
- Led and mentored junior staff, fostering skill development and teamwork.
- Ensured consistent quality control, maintaining high standards in all kitchen outputs.
- Managed inventory and supplies, optimizing resource use and minimizing waste.

## Education

Certificate in Culinary Arts ( CGPA 3.42 )

2013 - 2014

#### Lincoln University College

Cruise Management ( CGPA 3.21 )

2014 - 2015

#### Greencity College