

ZAKIR HOSSAIN

Insinöörinkatu 60 A 54, 33720, Tampere, Finland

Phone: +358449734366 | Email: zakir.hoosain.inf@gmail.com



About Me

Dedicated and hardworking professional with experience in cleaning, property maintenance, customer service, and food services like delivery and cooking. Just completed the Vocational Qualification in Food Services (Cooking) at Tampere Adult Education Centre (TAKK), gaining practical knowledge in food preparation, hygiene, and kitchen management.

EDUCATION

Further Vocational Qualification in Food Services (Cooking)
Tampere Adult Education Centre (TAKK), Tampere, Finland
08/09/2025 – 08/05/2026

TRAINING

Topic: Restaurant Cooking Cool and hot dish (02/10/2025 to 14/11/2025)
Place: Scandic Tampere City, Hämeenkatu 1, 33100 Tampere
Supervisor: Executive Chef Veli-Pekka Huuhka (050 5673890)

Topic: Restaurant Cooking Cool and hot dish (24/11/2025 to 19/12/2025)
Place: Pyynikin Brewhouse Verkatehtaankatu 2, 33100 Tampere
Supervisor: Kari Makkonen Keittiöpäällikkö (0417326600)

Topic: Restaurant Cooking Cool and hot dish (20/12/2025 to 9/01/2026)
Place: Pyynikin Brewhouse Verkatehtaankatu 2, 33100 Tampere
Supervisor: Kari Makkonen Keittiöpäällikkö (0417326600)

Topic: Restaurant Cooking Cool and hot dish (12/01/2026 to 06/02/2026)
Place: Pizzeria Via Tribunali, Vuolteenkatu 1, 33100 Tampere
Supervisor: Jussi Vesterinen Ravintolapäällikkö (0504351463)

KEY SKILLS

- Food preparation & kitchen hygiene
- Safe handling of food & ingredients
- Delivery and courier services
- Time management & punctuality
- Friendly and professional attitude

- Residential & commercial cleaning
- Property maintenance & repairs
- Deep cleaning & sanitizing
- Housekeeping & laundry tasks
- Valid Finnish driving license & own vehicle

IT SKILLS

- Software Development: Experience in Android and Web application development.
- System Access & Management: Ability to operate and manage various software systems.
- Cloud Technologies: Core knowledge of cloud server setup and management.
- MS Office: Advanced skills in Word, Excel, Outlook, and Access.
- Presentations: Professional PowerPoint preparation and presentation skills.

WORK EXPERIENCE

Kitchen Assistant (Part-Time)

Pizzeria Via Tribunali Tampere (04/2026 to continue)

Responsibilities:

- Preparing mise en place and daily kitchen preparations
- Making pizza dough and preparing ingredients
- Assisting in pizza making and managing the cold station
- Cleaning and maintaining the workstation
- Plating food and supporting kitchen operations
- Assisting the kitchen team during busy service hours

What I Learned:

- Understanding authentic Neapolitan-style pizza preparation
- Developing efficient and organized working skills
- Ability to work effectively in a fast-paced environment
- Gaining knowledge of Italian foods and desserts such as Tiramisu, Polenta Cake, and Burrata
- Improving teamwork and communication skills in a professional kitchen environment

Shopkeeper / Cashier / Customer Service

Fresh Mart OY – Tampere, Finland 04/2025 – 01-10/2025

Responsibilities:

- Handled cash register operations and processed customer transactions accurately.
- Assisted customers with purchases, product inquiries, and complaints in a professional

manner.

- Managed shop cleanliness, organization, and restocking of products.
- Supported daily business operations including sales, invoicing, Fish and Vegetable Processing, Clotting and Prepare Online orders, Delivery Products by Van and Other basic administration

What I Learned:

- Strengthened customer service and communication skills in a retail environment.
- Gained experience in cash handling and shop management.
- Improved multitasking abilities by balancing customer service with administrative support.
- Learned to drive and operate a van for deliveries and shop-related task.

Freelance Cleaner / Property Maintenance Partner

Hero 24 OY - Tampere, Finland 03/2025
- 07/2025

Responsibilities:

- Performed cleaning and property maintenance for residential clients.
- Carried out minor repairs and ensured all areas were maintained and sanitized
- Collaborated with clients and team members to deliver high-quality services

What I Learned:

- Developed skills in property upkeep and maintenance.
- Enhanced teamwork and client collaboration abilities.
- Learned to handle varied cleaning tasks efficiently and professionally.

Courier Partner / Food Delivery Personnel

Wolt - Tampere, Finland 10/2024 -
03/2025

Responsibilities:

- Delivered food and packages to customers in a timely and professional manner.
- Ensured customer satisfaction through good communication and safe handling of deliveries.
- Managed personal delivery schedules and optimized routes for efficiency.

What I Learned:

- Improved customer interaction and communication skills.
- Strengthened time management and route-planning abilities.
- Gained experience in working independently and handling responsibility.

CERTIFICATES

- Further Vocational Qualification in Food Services (Cooking) (Completed)
- Finnish Food Worker Certificate (Completed)
- Hygiene Passport (Hygieniapassi) (Completed)
- Alcohol passport (Alkoholipassi) (Completed)

LANGUAGES

- English (Intermediate)
- Bengali (Native)
- Finnish (Basic)
- Hindi (Intermediate)
- Urdu (Intermediate)

WHY CHOOSE ME

- Certified & Qualified – Holder of Finnish Food Worker Certificate and Hygiene Passport, ensuring safety and compliance in food and cleaning environments.
- Multi-Skilled – Experienced in cleaning, property maintenance, delivery services, and food preparation.
- Reliable & Punctual – Always committed to completing tasks on time with high standards.
- Customer-Focused – Strong communication skills and professional attitude to ensure client satisfaction.
- Flexible & Mobile – Own car and valid Finnish driving license, available for work across Tampere and surrounding areas.

AVAILABILITY

- Open to part-time and full-time kitchen workers, Pizza Chef and food service opportunities
- Available weekdays and weekends