Selim

[Selim.155093@2freemail.com](mailto:Selim.155093@2freemail.com)

#### Objective

To obtain a position that will enable me to utilize my organizational skills, educational background and working experiences, seek a working environment which offers a certain degree of challenge and opportunity to learn, chance to grow and become a productive member of a company.

#### Personal Details:

**Date of Birth** : 15th March 1979

**Nationality** : Egyptian

**Marital Status** : single

**Visa Status** : Resident Visa

#### Languages

* Arabic : Mother Tongue
* English : Good Command in Reading, Writing and Conversation

### Professional Education

* Bachelor’s Degree in Human Sciences – Social Work

Zagazig University - Egypt

**Skills**

* Ability to interact and work with a team
* Can work under pressure
* Excellent written and verbal communication skills
* Computer Literate (knowledgeable in Microsoft word, Microsoft excel, Microsoft power point, Microsoft publisher, internet browsing

**Work Experience :14 Years F&B Experience**

* **Manager- Paris Group –Biella Restaurant Mall of the Emirates Dubai(9-2014 UP To date)**
* **Manager – Canvas Restaurant &Cafe Dubai Marina (1/2014- 9/2014)**
* **Manager – Art of Cooking Seafood Restaurant – Kingdom of Saudi Arabia (9/2010 –10/ 2013) .**
* *Duties and Responsibilities*
* Identify and estimate quantities of foods, beverages, and supplies to be ordered.
* Maintain relationships with customers and staff.
* Update and use job-related knowledge.
* Make decisions and solve problems concerning menus and staff.
* Judge the quality of food, preparation, and job applicants.
* Process and analyse information when scheduling and budgeting..
* Record information about inventory and health practices.
* **Senior Supervisor – Bin hendi Group – Burj Alhamam Restaurant, Jumeirah Dubai .**

**Grand Opening Team. (8/2008 - 8/2010)**

*Duties and Responsibilities*

* Oversees and supervises daily operations of the restaurant
* Prioritizes, schedules, assigns, trains, reviews and evaluates assigned restaurant staff
* Monitors integrity of restaurant operation and the provision of services
* Delegates and oversees bartending, kitchen supervision and table service duties
* Prepares annual restaurant budget estimates, requests and final budget proposal
* Oversees menu planning, pricing and banquet operations
* Resolves routine problems encountered in performance of work assignments
* Performs other related duties as assigned.
* **Manager – Chili House Restaurant – Amman- Jordan .(6/2002 - 8/2008 ) .**

*Duties and Responsibilities*

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* Make decisions and solve problems concerning menus and staff.
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* Process and analyse information when scheduling and budgeting..
* Record information about inventory and health practices.
* **Assistant Restaurant Manager – Grand Resort Hotel – Egypt(5/1999-6/2002).**
* **Supervisor –Grand Resort Hotel – Sharm El Sheikh – Egypt**

*Duties and Responsibilities*

* and ensure compliance to established food quality and standards.
* Coordinate with General Manager for everyday operation and maintain financial and administrative records.
* Perform regular inspection of food and beverage preparation and presentation and maintain inventory to enhance sales.
* Assist employee teams to provide excellent customer service

## References

Can be furnished on request