Personal Data

**Elantary**

Current Location : Egypt

Nationality : Egyptian

Date of Birth : 30 Jan 1980

Civil Status : Married

Languages Spoken : Arabic, English

Height/Weight : 180cm; 78kg

Email : [elantary.206027@2freemail.com](mailto:elantary.206027@2freemail.com) com

Work Experience

**Le doux Damietta Egypt October 2014 till now**

**Executive chef**

* Hiring and managing individuals on the kitchen staff team
* Organization for the operation
* Cost calculations and budget forecasting for 6 months
* Creative menu planning using seasonal ingredients
* Over seeing a large number of catering events both private and corporate

**Grandcafe Bermuda united states**

**Executive Sous chef**   ***March 2014* till October 2014** www.grandcafe.co

* Reopen five stars restaurants & open new 3 branch
* Organize the kitchen
* Over seeing a large number of catering events both private and corporate
* Cost calculations and budget forecasting for 6 months
* Creative menu planning using seasonal ingredients
* Hiring and managing individuals on the kitchen staff team
* Train the team haccap system
* Dealing with our suppliers on daily basis , keeping up with the latest available products

**Rotana coral beach montazah, sharm elsheikh, Egypt**

**Executive Sous chef**  **Oct 2012 till March 2014** [www.rotana.com](http://www.rotana.com)

* Cost calculations and budget forecasting for 6 months
* Creative menu planning using seasonal ingredients
* Hiring and managing individuals on the kitchen staff team
* Train the team haccap system
* Dealing with our suppliers on daily basis , keeping up with the latest available products
* Organize the menu for festival arts sharm elsheikh 2013

**Melia company, sharm elsheikh, Egypt**

**Sous chef**  **Feb2012 – Oct 2012**

[www.melia.com](http://www.melia.com)

* Organize new menu for alacart & buffet
* Cost calculations and budget forecasting for 6 months
* Responsible for the Italian kitchen & 3 area alacart
* Train the team haccap system
* Replace the executive chef in his vacation

**Amwaj blue beach abu soma hurghada , Egypt**

**Sous chef**   **Dec 2010 – Feb 2012**

[www.amwaj.com](http://www.amwaj.com)

* Organize new menu for alacart & buffet
* Cost calculations and budget forecasting for 6 months
* Responsible for the Main kitchen & 2 area alacart
* Train the team haccap system
* Replace the executive chef in his vacation

**Moevenpick royal lily, Luxor Aswan, Egypt**

**Executive chef**  **June 2007 – Nov 201**0

[www.moevenpick.com](http://www.moevenpick.com)

* Opening five stars hotel cruise and follow the Moevenpick standard
* Organize the kitchen and menus with Moevenpick standard
* Handle all the pepper work
* Cost calculations and budget forecasting for 6 months
* Creative menu planning using seasonal ingredients
* Hiring and managing individuals on the kitchen staff team
* Train the team haccap system
* Dealing with our suppliers on daily basis , keeping up with the latest available products

**Coral beach Tiran Rotana, sharm elsheikh, Egypt**

**Chief D, parti**  **April 2006 – June 2007**

[www.rotana.com](http://www.rotana.com)

* Charge in main hot kitchen
* Improve the quality of food
* Replace the Sous chef in his vacation
* Responsible of tow alacart area

**Iberotel lamaya & samaya , marsa alam , Egypt**

**Chief D,parti**  **Jan 2005 – April 2006**

[www.iberotel.com](http://www.iberotel.com)

* Charge in main hot kitchen in tow hotel ( lamaya & samaya ) 532 family room
* Improve the quality of food for the Italian kitchen & oriental
* Replace the Sous chef in his vacation
* Responsible of tow alacart area
* Handle all the document for Cristal audit

**Sonesta st. Georg, Luxor, Egypt**

**Chief D, parti**  **August 2004 – Jan 2005**

[www.sonesta.com](http://www.sonesta.com)

* Charge in main hot kitchen & Italian
* Over seeing a large number of catering events both private and corporate
* Replace the Italian Sous chef in his vacation
* Responsible catering & banquet

**The Ritz Carlton, sharm elsheikh, Egypt**

**1st commies**  **Oct 2002 – August 2004**

[www.ritacarlton.com](http://www.ritacarlton.com)

* My duties work under chief D,parti in main restaurant ( café kitchen )
* Replace chief D,parti in his vacation
* Give helps to the waves kitchen (pool kitchen )
* Training in the Italian kitchen
* Alacart area in the cafe kitchen is my responsible

**Golden five city hotels, Hurghada , Egypt**

**2nd commies**  **Jan 2000 – Jan 2001**

**1st commies Jan 2001 \_ Oct 2002**

* Replace the demi chief in his vacation
* Working in paradise building

EDUCATION

1999 HOTEL SCHOOL FIVE YEARS TUR Sinai south Sinai

Trainings:

* **Leader ship**
* **Preservation of food**
* **Safety food**
* **First aid**
* **Fire training**
* **Breakage**
* **Recipes file**
* **Fire Precaution**
* **Computer skills**
* **Menu Planning**
* **Kitchen equipment**
* **Hygiene Training**
* **Time management**
* **On job training**
* **Essential management techniques**
* **Haccap training**
* **Haccap management**
* **Hiis training food safety**
* **Telephone etiquette**

Special awarded

1. Thanks litter from hotel manager in golden 5 city
2. Ritz Carlton, 2003 employee five stars
3. Iberotel lamaya marsa alam 2005 the best employee
4. December 2005. ISSO 14001 Certificate in Iberotel Marsa Alam
5. Grand opening Iberotel lamaya marsa alam
6. Opening Moevenpick Royal Lily
7. Opening Amwaj blue beach & resort
8. Tow thanks letters from Amwaj blue beach
9. Thanks letter from festival arts Sharm elsheikh
10. Opening grandcafe Bermuda
11. Thanks letter from grancafe Bermuda
12. Opening four branch chain restaurants Ledoux

Systems

Microsoft Office (Word, Excel, PowerPoint), martial control, fedilo

Interests

Swimming, music, ping pong.