***Curricullum Vitae***



**ibrahim**

**career Objective:** To be on active part of Hospitality industry having career with growth and opportunity with F&B production that achieve the company goals ! Mission, vision, and values.

**WORKING EXPERIENCE**

 **Position**

General Manager

AL ENNA Restaurant – Souq Waqif

*Restaurant project Establishment*

*Layout and Drawing.*

*-Case study & planning.
-Vision & Mission. .*

 *Opening contribution*

*Worked all the pre-opening tasks and preparations,*

*Sourced suppliers*

*Menu pricing / costing*
*SOP*.

**PREVIOUS EXPERIENCE IN food and beverage (16 YEAR)**

* Worked as a Restaurant Manager in Teama Restaurant in Egypt seven years from 2001 to 2008 .
* Worked as a Restaurant Manager in Gad Restaurant in Egypt two years from 2008 to 2010 .
* Worked as a Catering Assistant Manager in Sofitel hotel Sharm El Sheikh in Egypt two years from 2010 to 2012.
* Worked as a Manager in Wrap it Restaurant Villaggio mall, Landmark mall, Gulf mall in Doha two years from October 2012 to November 2014 .
* Worked as a Restaurant Manager in German Doner Kebab Restaurant in the pearl-Doha for one year from January 2015 to February 2016.
* From February 2016 till Present Working as a General Manager in AL ENNA Restaurant – Doha - Souq Waqif.

**CONTACT ME FOR**

operation Manager, Brand Manager, Chain Manager, Area Manager and General Manager for Restaurant set up and run the operation.

**Education**

* : Bachelor of Commerce, Department Trade Business**.**

**Personal Data**

Date of Birth : 22/09/1979

Sex : Male

Nationality : Egyptian

Marital Status : Married

Email Address : ibrahim.207006@2freemail.com

NOC : Transferable

Driving license : Qatar valid driving license.

**langauge :**

* Arabic . Writing & Speaking, Fluent.
* English. Writing & Speaking, Fluent.
* Italian. Writing & Speaking, very Good

**Strengths:**

* Hard working.
* Confident.
* Punctual.
* Smart working.
* Family support**.**

***PROFESSIONAL EXPERIENCE***

* Manage according to the established operating standard with an objective to achieve maximum guest’s satisfaction.
* Managing a specified restaurant and hotels catering to the standards agreed by brand and a company.
* Running the day-to-day catering operations and services in restaurants, hotels and resorts.
* Ability to communicate at all levels with an effective communication.
* Achieving good quality within a budget and maintaining high standards of hygiene and customer satisfaction
* Ensure that high levels of customer service are maintained at all times.
* Monitoring the quality of the food and service and for making sure that their outlets perform well.
* Planning menus in consultation with chefs
* Able to Know how to build sales and profits, reading sales, follow sales, cost of goods sold and labor report to ensure they are meeting sales and profit goals.
* Able to achieve the company goals! Mission, vision, and values.
* Reviews and analyzes sales, compares them, finds reasons for increase or decrease and writes a report with an action plan on how to improve.
* Monitors daily sales performance and compare figures analysis
* Studies a LSM for each unit and elaborates a plan with a calendar
* Reviews all training records, ensures that all units have the proper training materials and plans an annual training calendar.
* Maintains and implement QSC (Quality Standard Check).
* Monitor QSC progress and set corrective actions and follows up on implementation.
* Makes sure complete commitment of the floor managers in approved recipes and there’s no changes are taking place.
* Monitors and follows up on food presentation and display.
* Follows up on guest complaints and collects feedbacks.
* Makes sure appropriate action and follow up guest satisfaction.
* Collects Guest Comment Cards and makes sure guests call back.
* Maintains adherence to company standards and policies always.
* Follows up and monitor monthly Food, Labor and Operating Costs.
* Controls wastes and costs.
* Follow up on monthly inventories and submit wastes analysis reports.
* Submits monthly and quarterly reports for sales performance.
* Ensures that all managers & team members are trained to the required standards, providing appropriate training & development plans for all and ensuring completion.
* Conducts appraisals for floor managers with regularly meeting with them to set common goals, and delegates key tasks to them to maximize their potentials.
* Follows up closely on team members’ performance and productivity.
* Sets ideal team members count Vs Actual and works on recruiting qualified team members with the HRD.
* Make sure managers commitment in applying company standards and rules.
* Follows up on floor managers schedule and approves on changes.
* Makes sure commitment of all team members in hygiene and grooming standards.
* Makes sure proper implementation of the team members in training
* Communicates with all related department and especially with the Development and Purchasing Managers.

**Declaration**

I hereby declare that the above mentioned information is correct up to my knowledge and I bear the responsibility for the correctness of the above mentioned particulars.

 **Ibrahim**