**Hadi**

**Hadi.221198@2freemail.com**

|  |  |
| --- | --- |
| **Nationality:****Date of Birth:** | Syrian26th January 1973  |
| **Marital Status:** | Single  |
|  |  |
|  |  |
|  |  |

**CAREER PROGRESSION**

**May2017- till now Copthorne Hotel Sharjah by Millennium (4 stars)**

 **Executive Chef**

* Reporting to General Manager
* Looking after the outlets and banquet
* Involved in budgeting and costing
* Selling buffet plans
* Controlling and budgeting the production expenses
* Doing menus and DDR
* Involved in Haccp and the whole documentations
* Maintain the budgeted food cost
* Creating new recipes and new menus to meet the guests expectations
* Working on FMC , FBM ,with purchasing department
* Working on office excel , and MS
* Meeting with suppliers to keep eye on what’s new in market
* On job training for all kitchen team

**Sep 2015- May 2017Grand Excelsior al Sharjah hotel ( 5 stars )**

 **Executive chef**

 A 5-Stars hotel with 180 room

 And 4 F&B outlets 3 meeting rooms with capacity of 600 pax

 Responsibilities:

* Reporting to General Manager
* Looking after the outlets and banquet
* Involved in budgeting and costing
* Selling buffet plans
* Controlling and budgeting the production expenses
* Doing menus and DDR
* Involved in Haccp and the whole documentations
* Maintain the budgeted food cost
* Creating new recipes and new menus to meet the guests expectations
* Working on FMC , FBM ,with purchasing department
* Working on office excel , and MS
* Meeting with suppliers to keep eye on what’s new in market
* On job training for all kitchen team

**Oct 2013- Oct 2015 Hawthorn suites hotel jbr ,Dubai , UAE**

 **Sous chef in-charge**

 A4-stars deluxe hotel with 188 rooms and suites,5 f&b

 Outlets, 3 meeting rooms & banquet facilities for up 200

 Guests

 Responsibilities:

* Reporting to general manager
* In-charge for all outlets in the hotel
* Doing menus and DDR
* Selling buffet plans
* Controlling the expenses and purchasing orders
* Maintaining the cost to get more profit
* Creating new recipes to meet the guests needs
* Managing the staff in the outlets
* Involved in monthly inventory
* Planning for daily operation needs
* Staff training and HACCAP

**Feb 2013 – Jun 2013 Rixos the Palm Jumeirah, Dubai, UAE**

**Chef de Cuisine**

*A 5-star city luxury resort with rooms, 231 rooms & suites, 7 F&B outlets, 4 meeting rooms & banquet facilities for up to 700 guests*

Responsibilities:

* Reporting to the Executive Chef
* In charge of Cold Kitchen, Oriental Kitchen & Room Service
* Looking after all functions & events including outdoor catering for up to 1,000 guests
* Preparing & Menu engineering for A La Carte Menus
* Staff training for HACCP knowledge

**Jul 2011 & Jul 2012 The Westin Grand Skhumvit, Bangkok, Thailand**

**Guest Arabic Chef**

*A 5-star luxury hotel with 362 luxurious rooms & suites, 4 F&B outlets & banquet facilities*

Handpicked & invited for Oriental/ Arabic Cuisines presentation, showcased in Thailand’s cultural events held in the hotel. Also in-charge of trainings for local chefs for Arabic dishes.

**Mar 2010 – Mar 2013 Amwaj Rotana Hotel, Dubai, UAE**

**Chef de Cuisine – Pre-opening**

*A 5-star luxury hotel with 301 rooms & suites, 5 F&B outlets & 8 meeting & banquet facilities for up to 500 guests*

Responsibilities:

* Reporting to the Executive Chef
* Looking after the Arabic dishes for the All Day Dining Restaurant, Room Service & A La Carte Arabic cuisines
* Responsible for creating menus, designing corresponding recipes & overseeing the preparation of those recipes
* In charge in all culinary dishes that is prepared in the cold kitchen
* Manages all kitchen employees including waiters, dishwashers & bussers
* Tracks the kitchen’s inventory, places orders, monitors equipment maintenance & condition
* Ensures that a kitchen operates alongside state & federal health and safety codes
* Coordinate with Banquet Manager & plan the banquet & catering menu
* Ensure the safety health hygiene is followed & HACCP trainings for the staff

***Career Gap (May 2009 – Feb 2010)***

***Reason: Went back to Syria to fulfill Military Service***

**Mar 2004 – Apr 2009 Al Mouwasat Hospital, Dammam, Saudi Arabia**

**Kitchen Supervisor**

Responsibilities:

* Responsible in preparing the food for patients
* Know their health requirements & nutrition diet

**Jun 2002 – Sep 2003 Al Safir Madinah Hotel, Saudi Arabia**

**Chef De Partie**

Responsibilities:

* In charge in preparing buffet & mise en place
* Prepare ala carte & room service order both hot & cold food

**Jul 2000 – Mar 2002 Red Sea Palace Hotel, Jeddah, Saudi Arabia**

**Chef De Partie**

Responsibilities:

* In charge in cold buffet & banquet events
* Ensure the cleanliness of kitchen

**May 1998 – May 2000 InterContinental Hotel, Saudi Arabia**

**Demi Chef De Partie**

**EDUCATION**

**1996** Hotel & Tourism Degree, Culinary Arts Specializing in Arabic & French Cuisines

 Tourism College Damascus, Syria

**Certificates & Trainings:**

* Certified Department Trainer
* Art of French Cuisine
* Basic Diet & Modification
* HACCP & Health & Hygiene Certified Trainer

**PROFILE**

More than 18 years of professional cooking & kitchen experience. Exemplify leadership qualities & professionalism, backed by a consistent, verifiable record of achievement of working consistently in a 5 star hotels worldwide.

Hadi describes himself as:

* Highly motivated & goal orientated
* Excellent communicative, creative & interpersonal skills
* Adaptable to a variety of cultural & professional environments
* Specialized/ expertise in Continental Fine-Dining cuisine both cold & hot food
* Dynamic Result-oriented & Team spirited