

**Whats app Mobile:+971504753686**

**Gulfjobseeker.com CV No:259341**

E-mail: [gulfjobseeker@gmail.com](mailto:gulfjobseeker@gmail.com)

## PERSONAL STATEMENT

* Am hardworking, motivated and enthusiastic Chef de cuisine who has a real passion for food, and who is sure to exceed your customer’s

expectations.

* My leadership style is to always lead by example in observing standards, rules and regulations.
* I have a unique method of cooking, and is well placed to improve the standards of cuisine in your kitchen, and to operate it at a healthy profit margin.
* By possessing extensive knowledge of all the rules and regulations concerning personal hygiene and appearance, am able to ensure strict compliance with the highest standards.
* Am not only a strong leader but also a good team player who has the experience

required to create a stimulating, positive and energetic working atmosphere. Right now am eager to further develop my career with a leading company, and looking for a suitable position with an employer who is looking to recruit the best and brightest people.

## Objectives

* To utilize my abilities and experience of managing a ateam making special variety dishes of different countries in a professional rewarding environment

## Present

* **Head chef,Feb,2015-to update, Novotel/Ibis Hotels (Accor) World Trade Center**

## Responsibilities

 Financial:

* To develop standard recipes which allow the restaurant to operate at an acceptable food cost and to ensure that the monthly forecasted Food Cost is achieved.
* To strictly adhere to the established operating expenses and ensure that all costs are controlled.
* To ensure an effective payroll control through a flexible work force, maximize utilization of part time employees and close cooperation with other Food & Beverage outlets.
* To participate in the formulation of the Annual Operating Budget in determining outlet projected revenues and expenses, operating equipment and FF&E requirements in line with the compilation of the Annual Business Plan.

Operational:

* To ensure that the assigned Kitchen is managed efficiently according to the established concept statement, providing a courteous, professional, efficient and flexible service at all times, following company Standards of Performance.
* To have a full working knowledge and capability to supervise, correct and demonstrate all duties and tasks in the assigned Place of Work to the standard set. Please note that Master Task Lists are reviewed and changed on a regular basis reflecting change in trends, guest expectations and operating philosophies.
* To assign responsibilities to subordinates, implementing Multi Tasking principle and to check their performance periodically.
* To establish a pool of qualified part time employees in conjunction with the Human Resources Department.
* To be a hands-on Manager and be present at all times in the operation.
* To implement a flexible scheduling based on business patterns.
* To establish and strictly adhere to the par stocks for all operating equipment, supplies, inventoried items, and to ensure that the outlet is adequately equipped.
* To conduct monthly inventory checks on all operating equipment and supplies.
* To control the requisitioning, storage and careful use of all operating equipment and supplies.
* To conduct daily pre-shift briefings to employees on preparation, service and menu.
* To liaise with the Food & Beverage Department on daily operations and quality control.
* To have a thorough understanding and knowledge of all food and beverage items in the menu and the ability to recommend Food & Beverage combinations and up sell alternatives as necessary.
* To establish culinary standards specific for the restaurant which meet the needs of the target market.
* To ensure that culinary standards comply with Company and Hotel Policies & Procedures and Minimum Standards.
* To use, wherever possible, locally and seasonally available products in Menus and       Specials
* To develop menus, buffets (where applicable) and "specials" and signature dishes that meet the needs of the target market and are in line with the operating concept for the restaurant.
* To handle guest enquiries in a courteous and efficient manner and report guest complaints or problems to supervisors if no immediate solution can be found and assure follow up with guests.
* To be demanding and critical when it comes to operation standards.

  Guest Service:

* Ensure that all employees establish a rapport with guests. Handle all guest requests and inquiries on food, beverage and service.
* To ensure that the Outlet team projects a warm, professional and welcoming image.

Administration:

* To ensure that all Departmental Operations Manuals are prepared and updated annually.
* To maintain the Daily Log Sheet
* To plan the outlet weekly roster and work schedules to ensure that the outlet is adequately staffed to handle the level of business.
* To maintain outlet communication board.
* To submit all guest / staff incident reports.
* To attend weekly Food & Beverage Meeting and Daily Operations Meeting.
* To provide the Materials Department with detailed Product and
* Purchase Specifications for items used in the outlet.

 Stewarding and Engineering:

* To ensure that the outlet is kept clean and organized, both at the front as well as the back of house.
* To liaise and organize with assigned Stewards and the Chefs that the established cleaning schedules are strictly adhered to.
* To coordinate all Repair and Maintenance and issue repair and maintenance job orders to ensure the proper maintenance of the Kitchen and the Kitchen Equipment.

 Marketing:

* To participate in the formulation of the Annual Marketing Plan and implement with each Outlet Manager and Catering Department effective sales and promotional activities to maximize revenues.
* To conduct monthly menu sales analysis so as to continuously tailor the menus to the customer’s taste and preferences.

 General:

* To understand and strictly adhere to the Rules & Regulations established in the Employees Handbook and the Hotel’s policy on Fire, Hygiene, Health and Safety
* To report for duty punctually wearing the correct uniform and nametag at all times.
* To maintain a high standard of personal appearance and hygiene at all times.
* To maintain a good rapport and working relationship with staff in the outlet and all other departments.
* To attend and contribute to all staff meetings Departmental and Hotel trainings scheduled and other related activities.
* To fully support the Departmental Trainers function in the Department assigned.
* To undertake any reasonable tasks and secondary duties as assigned by the Executive Chef.
* To respond to any changes in the restaurant function as dictated by the hotel.
* To project at all times a positive and motivated attitude and exercise self control.
* To have a complete understanding of the Income Audit Section in the Operations Manual and Policies & Procedures.
* To provide a courteous and professional service at all times.
* To attend all meetings as required by Executive Management.
* To conduct monthly staff meetings.
* To prepare and participate in the Monthly Objective Review.

 Employee Handling:

* To identify training needs and plan training programs for the employees.
* To ensure that the outlet employees are Multi Skilled and have the necessary skills to perform their duties with maximum efficiency, through consistent training in accordance with the Annual Training Plan.
* To liaise and inform Kitchen Department and Human Resources Department of all training sessions.
* To fully support the Departmental Trainers function in the Kitchen assigned, develop Department Trainers and assign training responsibilities.
* To ensure that all employees provide a courteous and professional service at all times.
* To supervise the employees within the department, ensuring that the correct standards and methods of service are maintained as stated in the Department’ Operations Manual.
* To conduct staff yearly performance appraisal.
* To ensure that all employees maintain a high standard of personal appearance and hygiene at all times.
* To ensure that all employees report for duty punctually wearing the correct uniform and nametag at all times.
* To assist in the building of an efficient team of employees by taking an active interest in their welfare, safety and development.
* To ensure that all employees have a complete understanding of and adhere to the Hotel’s Employee Rules & Regulations.
* To ensure that all employees have a complete understanding of and adhere to the hotel’s policy relating to Fire, Hygiene, Health and Safety.

**Occasional Duties:**

* To carry out quarterly, bi-yearly, yearly inventory of operating equipment as well as conducting monthly par stock checks.
* To assume the function and responsibilities of Kitchen Duty Manager in accordance with the Kitchen Duty Roster.
* To carry out any other reasonable duties and responsibilities as assigned.

Achievements and skills

* HCCAP intermediate certificate
* PIC certificate by FOOD CONTROL DEPARTMENT DUBAI MUNISPALITY
* Guest relations and complaints handling certificate
* Diploma in food production.

## Work experience

**Sous chef (Head chef),Dec,2009-Feb,2015, Luciano’s La Passione italiana, Habtoor Grand Beach Resort**

Assistant head chef, BinHendi Hospitality Group,

Head chef, Kengeles Group,

Demi chef de partie,Kaskazi LTI Beach Hotel,

Apprentice chef,KaskaziLTI Beach Hotel.

## Languages spoken

English