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**Summary**

Energetic culinary professional with a blend creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings

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**Skills**

* Cooking technique cash handling
* Beautiful presentation of food inventory management
* Front desk experience computer knowledge

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**Work History**

08/2008 to current: Camp Manager & catering

*Setraco Nigeria Limited – Nigeria*

* Prepared food items consistently and in compliance with recipes portioning, cooking, and waste control guidelines.
* Reduce food coast 40 percent by using seasonal ingredients, setting standards for portion size
* Managed kitchen staff by recruiting , selecting, hiring, orienting, training, assigning, scheduling, supervising, and enforcing discipline when necessary.
* Developed menus, pricing and special food
* Created and managed budget for operations and capital equipment
* Managed camp (maintenance, laundry, cleaning rooms, manage store food …….)

11/2006 to 06/2006 : Assistant cook

*Cat & mouth – Adma Lebanon*

* Prepared food , planned for lunch diner and bar menus
* Cooked and served food and meals in accordance with planed menu

06/2001 to 06/2008 : Sweet and juice cocktail supervisor

*Inatbly Sweet & juice – Tabarja, Lebanon*

* Prepared all Arabic sweets with standard of quality, quantity control, taste and presentation
* Prepared fruit cocktail, verified freshness of products upon delivery .

Summer 2004,2005,2006 : Cook head section

*Palapas Beach & resort*

* Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dish
* Prepared fastfood with super presentation

01/2004 to 12/2004 : Cook

*Military Complex Jounieh – Lebanon*

* Prepared oriental food , salads
* Prepared all pastry items in accordance with standards of quality

08/1998 to 10/2003 : Front Office manager

*Side rock hotel – Jounieh – Lebanon*

* Controlling availability of rooms , handling guest arrival or departure and information request
* Assisting guest with the handling of their baggage and charge of the check-in and check-out of whole groups and tours

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**Education**

1998 to 2003: bachelor technical : food and beverage (cook)

*Hotelier institute – Dekwaneh – Lebanon*

* Food services technology classes
* Coursework in professional cooking and baking

**First Name of Application CV No:** **1671732**

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