Summary of Qualifications

A multi-skilled kitchen in charge with good all-round food preparation and catering expertise. Very capable with a track record of dealing with all kitchen, Canteen and culinary related issues. A proven ability to react in areas that require immediate attention and ensuring that all food is always presented to the highest Possible standards. Ambitious and seeking to continually broaden knowledge of Food, cutting edge cuisine, and overall event presentation.

Now looking for a new and consultancy position, one which will make best use of My existing catering skills and experience and also further my personal and Professional development..

As well some certificates:  
- Certificate of graduation from art of Institute the Mediterranean kitchen in Syria

- Certificate from technical & safety training centre in sea survival

- Certificate of appreciation for the work from National Petroleum Construction  
- Certificate of appreciation for the work from ADMA  
Training certificates from hotel Sheraton Ma’aret Sednaya

- Certificate of employment from Abu Dhabi national hotel

- Certificate of employment from Dusit princess hotel city canter

- Certificate of employment from Suha city hotel (Mondo hospitality)

AREAS OF EXPERTISE

Seasonal dishes, Cooking methods, Implementing recipes, Preparing meals

Food preparation, Contract catering, Baking skill, Food costing

Staff supervision, Special diets

PROFESSIONAL

Basic Food Hygiene, Certificate, First Aider

PERSONAL SKILLS

Creative flair, self motivated, Determined to learn, Good communicator

Attention to detail – Ability to quickly discover and resolve problems

EDUCATIONAL ATTAINMENT

The Institute of Education average

Syria. Damascus  
Hotel and Tourism Training Centre in Damascus  
Department the art and desserts kitchen

PERSONAL DETAILS

Driving license: Yes

01 January 1987

RELEVANT EXPERIENCE

Chef De Cuisine

16 August 2015 up to present

Ornina Restaurant & lounge

Qasr Albandar Lebanese cuisine

Pacifico TIKI Dining Lounge

UAE. Abu Dhabi

Responsible for overseeing all aspects of the daily operation of the kitchen and food production areas, and for

Planning the cooking of dishes based on the number of customers expected. Also in charge of costing up all menus

Using the most up-to-date ingredient costs and in accordance with agreed pricing formulas.

Bringing to the attention of kitchen staff all important matters that need their immediate attention.

Anticipating culinary trends so that the restaurant keeps and enhances its competitive advantage.

• Managing the day to day administration of the kitchen.

• Putting together daily production sheets and also delegating specific tasks to individual employees.

• Ensuring that all Standard Operating Procedures are complied with.

• Keeping within budget when ordering food stock.

• Implementing all relevant Food Hygiene and Safety and Food Hygiene requirements.

• Monitoring the taste, visual appeal, financial cost and temperature of all meals served.

• Conducting regular staff performance reviews and taking appropriate action to rectify any deficiencies.

• Making sure that all food which is presented to clientele is done so in a timely manner and in the correct sequence.

• Giving both positive and negative feedback to kitchen staff on a daily basis.

• Providing appropriate training for all members of staff.

• Ensuring that all cleaning rotes duties are carried out properly and that relevant administrative record are updated.

• Developing and maintain good working relationships throughout the catering team.

Sous chef

7 May 2014 to 9 Aug 2015

Grand Excelsior Hotel

UAE.Dubai. Bur Dubai

• Assist and support the executive chef in routine and additional tasks  
• Ensure that customers are served well and effectively  
• Help with the planning of menus and meals  
• Maintain high food quality and presentation  
• Supervise the preparation and service of food  
• Rotate products to avoid spoilage  
• Handle concerns in the kitchen  
• Train and oversee kitchen workforce on recipe procedures, preparation and cleaning duties  
• Assist to the sales and cuisine team  
• Monitor food expenditure  
• Perform product inventory  
• Help the executive chef to pick and train kitchen personnel  
• Assist cooks on the preparation, cooking and presentation of different foods in the restaurant and banquets

Oriental Chef de cuisine

Nov.2012 to12 Apr 2014

Suha City Hotel

UAE.Dubai

Monitored food quality at all production phases and accordingly analyzed cost.   
Managed to work within given budget and followed all company procedures and policies meticulously.   
Adhered to every standard operations procedure as stated by corporate office.   
Established procedures and ways to provide training to cooking staff as per respective responsibility area.   
Ensured to uphold food requisition and controlled wastage of food. Inspected for cleanliness, food quality and safety at every allocated food outlet.   
Ensured to comply accurately with cooking procedures, recipes and details as stated by corporate office.  I completed during the nine-month period as Head chef in terms of work to organize concerts and menus as well as training of staff to work on one team and work on organizing Food safety (Hygiene & Hazard)

Oriental chef

Jun.2011 to 30 Dec 2012

Dusit Princess Hotel

UAE. Dubai

Enacted to develop, practice and opening of Oriental Kitchen functions.

Ensured to optimum functioning of Oriental Kitchen in compliance with laid down concept statements.

Arranged food preparation in cost effectual and sanitized way.

Planned and cooked food items in adherence with apposite quality using seasonal ingredients.

Ensured inventory procurement list are updated daily and on weekly basis.

Maintained and consistently improved food cooking standards and presentation styles.

Developed, coordinated and administered menu design and implementation in Oriental BBQ cooking segment, and also work on the preparation of Asian foods, for example, Chinese, Thai and Continental food   
  
Oriental Chef de partie

Mar 2008 to 18 May 2011

Abu Dhabi National Hotels Company

UAE .Abu Dhabi

The company completed this work on the production of foods Arab

And also Western cuisine and special within the islands and leisure clubs for major companies in Abu Dhabi

Oriental Chef De Partie

Jan .2007 to Mar.2008

Sympathique Centre

Syria. Damascus

The process of preparing all the food for the owners of the diet and those with disease, And maintaining the quality of food offered to customers and injured who follow the diet Food from the Arab and European Food

Assistant Chef

Jun .2006 to Sep 2007

Sheraton Ma’aret Sednaya  
Hotel & Resort  
Syria . Damascus

Where the completed work all food for all external and internal functions of Food heated and cold appetizer and hot  
And also work in Italian kitchen to prepare all the kind of Italian pasta,

Assistant chef

Sep. 2005 to May.2006

Sahara Hotel Complex  
Syria . Damascus

Worked in hot Department of the preparation and processing all food Arabic

Demi Chef

Fep .2004 to Aug.2005

Semiramis Hotel  
Syria . Damascus

Charge of preparing and processing of all kind of Appetizer and it is the beginning of my work on kitchen

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