**Mahmoud**

[**Mahmoud.288397@2freemail.com**](mailto:Mahmoud.288397@2freemail.com)

**Executive Chef**

**PERSONAL**

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**EXPERIENCE**

**20\06\2013 till now**

**Executive chef (Adco Fujairah location) & Location Manger Reliever**

Facilities: A Tower with 120 Guest with dining hall, serving Breakfast, Lunch & Dinner, and VIP function and visitors.

Reporting to: Operation Manager

Responsibilities: preparing the menus, costing, staff

Vacation, staff training

* Control food cost
* Manage the kitchens requisition.

Achievements:

* Control and motivate the staff by give them more food knowledge trainings.
* Control the food cost by using the menu engineering for the sales of the all Items.

Reason to move on: looking for more Education and multi culture place

**Agility Gulf Catering (EMDAD GULF CATERING) August2009 to April 2013**

**Executive chef (all location) & Location Manger Reliever**

Facilities: 6 locations 2 Oil Fields and 2 French Base Labour camp

Reporting to: GM

Responsibilities: ⏹ Following up all the location, preparing the menus, costing, staff

Vacation, studying the new tenders, staff training, new hiring

* Control food cost
* Manage the kitchens requisition.

Achievements:

* Control and motivate the staff by give them more food knowledge trainings.
* Control the food cost by using the menu engineering for the sales of the all Items.

Reason to move on: looking for more Education and multi culture place.

**Golden Tulip hotel, Aqaba, Jordan October 2005 to July 2009**

**Executive Chef**

Facilities: 4\* chain hotel with 130 rooms, 4 F&B outlets

Reporting to:- Hotel Manager.

Responsibilities: ⏹ Leading a team of 30 people

Acting as F&B Manager all this Period in the hotel

* Control the food cost.
* Create the menu for all the outlets, managed the events buffets at the banquets ball room.

Achievements: ⏹ Reduce the food cost for all the outlets; control the food menus for all

outlets by using the menu engineering.

* Control the oriental buffet for the banquets events and functions.
* Motivate the kitchen staff by exchange the cooks between the outlets to create a manner of loyalty for the hotel.
* Create menus for the New Year and Christmas Eve.

Reason to move on: to get better Challenge in a different place.

**Damac Al Otaiba Catering Company Sept 2002 till May 2005**

**Chef Cook**

Facilities: Catering Company which have oil and gas location in Abu Dhabi.

Reporting to: Operation Manager

Responsibilities: ⏹ a team of 25 Staff

To make sure that all the kitchen staff following the HSE standards and checking the personal Hygiene.

* Train new employees
* Build the menu standard and control the food cost
* Reduce the loss at the main restaurant buffet food.

Achievements: ⏹ Help at the opening by train the staff for implementations of the standards as guest Required.

Preparing all the VIP Menus and making it.

Reason to move on: Looking for higher positions and increases my knowledge.

**Aqaba Gulf hotel, Aqaba, Jordan December-1995 till August 2002**

**Chef Departe**

Facilities: 4\* hotel with200 rooms, 4 F&B outlets

Executive chef

Responsibilities: ⏹ Leading a team of 20 people

* Control the food cost.
* Follow the menu which is made by the Executive chef for all the outlets, managed the events buffets at the banquets ball room.

Achievements: ⏹ Reduce the food cost for all the outlets; control the food menus for all the outlets by using the menu engineering.

* Motivate the kitchen staff by exchange the cooks between the outlets to create a manner of loyalty for the hotel.

Reason to move on: to get chance to have new experiences and challenges in other country.

**SYSTEMS**

Microsoft Excel, Microsoft word, Microsoft Power point.

**EDUCATION**

1992 – 1993

General Secondary High School –Jordan (Result “Passed”).

1994 – 1995

Vocational Training Corp.(Food Production) One Year.

**TRAINING COURSES**

⏹ Cheese and Sauces Preparation Aqaba Gulf Hotel

* Food Storage. Ministry of Health
* Occupation Safety and health Principles. Aqaba Gulf Hotel
* Fire fighting & First Aid Civil Defence Dept
* Methods of cookery. Aqaba Gulf Hotel
* Quality Sanitations and safety skills. Aqaba Gulf Hotel
* Skills Quality Service. Aqaba Gulf Hotel
* Communication skills. Aqaba Gulf Hotel
* Customer Service Skills Aqaba Gulf Hotel
* Hospitality Communication Skills. Aqaba Gulf Hotel
* Up-Selling Skills Aqaba Gulf Hotel
* F& B Cost Control Procedures. Aqaba Gulf Hotel
* Science of Nutrition. Aqaba Gulf Hotel
* HACCP Principles. Adco Habshan
* Series Breathing Apparatus (PA90) Adco Habshan
* First Aid Adco Neb
* Intermediate Food Safety Training Adco Neb
* HACCP Internal Auditor Training TUV Abu Dhabi
* HACCP Level 3 Adco Fujairah
* Food Safety Level 4 Adco Fujairah

**Other Certificates**

* Appreciation letter Aqaba Gulf Hotel
* Appreciation Letter Damac Al Otaiba
* Appreciation Letter Adco Habshan
* Appreciation Letter Agility Abu Dhabi

**REFERENCES**

Available upon request

**PROFILE**

* Your personality characteristics (what are you like as a person)

Friendly, Helpful, social, flexible and have strong personality.

* Your job strengths (what are you really good at in your job)

Training, communicates with others, follow up, and take the responsibility for every single details for my duties at the Kitchen.

* Your leadership strengths

Motivate my staff and help them in job operation details, training and give them the food cooking knowledge that they need to improve them self’s and create their future.

* Your weaknesses / development needs

As I feel that my knowledge and personality good, but I always need more Information’s and trainings as any one else and the ability to learn about the other cutlers food types.