

Abdou

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Summary

A skilled culinary professional, with a comprehensive knowledge of international cuisine and an innovative approach to customized dining experiences. With over 20+ years of progressive experience managing the provision of fine dining for resorts, multi outlet venues and restaurants. Preparing culinary dishes influenced by culturally diverse regions around the globe is my passion and my passion is followed through by my brigade within every dish that is prepared and put forward on to a plate to serve.Strong interpersonal and problem solving abilities **.** Ability to focus attention on guest needs, remaining calm and courteous at all times.knowledge of produce and food preparation **. my cooking speciality al cart menu buffet menu .banquet menus tip all of restaurants &catering menus.** Mediterranean dishes,**& Arabic.**

**Executive Sous chef .**

Helton resort hurghada Egypt **Oct\_2013, present**

. the Acting Executive Chef in the absence of the Resort Executive Chef for ome of my current duties:  
\*Accountable for maintaining menu standards for the 400 room hotel,  
\*Overseeing the daily operations of the 14 F&B Outlets and assisting with planning, organizing and managing the multicultural team consisting of 220 chefs, stewards and 15 kitchens,  
\*Responsible for overseeing the food requirements for royal delegations, royal weddings and other VIP dignitaries,  
\*Maintaining all outlet costs which include - food costs, payroll, cappex, FF&E, P&L as well as determining and planning budgets for the following year,  
\*Implementing new menu changeovers for all outlets and responsible for all staff appraisals,  
\*Overseeing the daily HACCP and all other food safety related requirements for the resort,  
the PR campaign, designing menus, selecting ingredients and creating the dishes.  
\*Accountable for the re-opening of the refurbished BBQ " menu implementation, new equipment procurement and staffing.

**CHEF** **DE CUISINE**.

**Oct2011.. September 2013**

In charge of Mali’s Porto bola Restaurant al cart in Qatar .

Below are some of my main duties I carried out during my time as Chef de Cuisine:  
\*Supervised the dinning and service operations. For Mediterranean,**& Arabic.** Dishes.  
\*Supervised service operations for two all day dining as well as outdoor catering services,

CHEF DE CUISNE.

Mar2009-apr2013

**Mission: Kempinski group Hotels – Malta**

Below are some of my duties l carried out during my time as chef de cuisne.  
\*In charge of HACCP,  
\*Overseeing the operations of a multi outlet Food and Beverage venue,  
\*Managing a brigade of over 150 multicultural chefs,  
\*Conducted monthly, quarterly and annual budget planning,  
\*Part of pre-opening team for Honyaki and Tortuga within the resort,  
\*Active team member of the Concept Rejuvenation Task Force Unit,  
\*Key member in the planning, organizing and managing the the inaugural Madinat Christmas Market 2013,  
\*Formulation of annual PPM schedules for both front and back of house outlets

Sous chef

Jol2006-fap2009 Ritz Carlton Malta.

.

. 500 room 4 restaurant. Event room. 60 staff .

A Jnr **Sous** **Chef**

Mar2004 – jon 2006

At even you restaurants groups in catenae Sicily . Italy . al cart menu .

CHEF DE PARTIE

Aug 2001-des 2003

Hilton hotel Malta . 600 room 4 restaurants 2 nigh clop . 2 conference room . 90 staff.

Dame-chef

Jon 1989-nay2001

Ritz Carlton Sharm El Sheikh . 500 room 3 restaurants 4 par 2 conference room .

Hotel HOTELS AND RELATED SYSTEMS

Fidelio Hotels System

Micros Point of Sales System Ecolab

Training (Hygiene and Using Chemicals)

Forty three Point Checklist System

Great Food – Sea Food Training

“A checklist for food safety”

HACCP System

Test Panel System

MICROSOFT DESKTOP APPLICATIONS

MS Word

MS Excel

MS PowerPoint

MS Outlook

INTERNET & WEB APPLICATIONS

MS Explorer & Netscape

PERSONAL AND ACQUIRED SKILLS

Helpful, Positive attitude and creative

Self-motivated and energetic

Flexible and dynamic.

FINANCIAL SKILLS

Reports and budget

Operations Analysis

HOTEL MANAGEMENT TRAINING

* Supervision
* Team Building
* Essential Skills
* Success Through Teamwork
* Service Excellence
* Managing Conflict
* Navigating Through Change
* Communication Skills
* Empowerment
* Hazard Analysis Control Critical Points (HACCP)
* Passport to Success
* Safe Food and Great Food
* Hygiene and Sanitation (Crystal and SGS Companies)
* Check and Test Panel
* In Motion Training
* Foundation of leadership
* Navigating through change
* In Motion Training
* Dynamic Teams.

Personal Skills:

Having the ability to be an effective transitional figure, who can apply communication with the various levels of management and hourly employees, to achieve Smart pre-planned goals without ignoring the priority of the points of influence, by using the High Icebreaking Ability?

STRONG POINTS

1. Good leadership able to create good communication among associates
2. Good dealing with profit and losses system (P&L) according to Marriott standards
3. Good response when handling customers complains
4. Good in administrator and documentation.
5. familiar terms with all Marriott's priorities (G.S.S) (G.R.R) (A.O.S) (46points check ist)

EDUCATION & QUALIFICATIONS

British Academy of Tourism & Hotels

1990 –Kitchen Seasonal Training –Nile Hilton.

High school of tourism&hotels & catering diploma .malta.