**Osman**

[**Osman.332446@2freemail.com**](mailto:Osman.332446@2freemail.com)

**Professional experience**

**Embassy of the Netherlands** - *“Head Chef and event organizer, Residence of the Ambassador” 2016 - till present:*

* Planning and organizing all the embassy formal events;Designing creative menus and fusion recipes for the ambassador’s dinners, cocktails and receptions ;
* Using the latest trends in cooking styles ;
* Managing staff and maintaining safe food handling skills .

**House 2 House Co. -** *Founder & CEO, 2002 - ongoing*

1. ***Catering & Event planning services:***

* Tailor- made menus for corporate and private events up to 750 Person. Catered to companies and organizations like : American university in Cairo, German Chamber, Teleperformance ,HSBC, CIB Bank, DAAD Academy, Danish Embassy, Arab Cement Company and many others;
* Conducting professional cooking classes for team building purposes to corporate organizations such as Orange , Danone , Juhaina , General Electric , AFCA organization for art & culture.
* Designing and conducting cooking classes for children to enhance their talents and creativity in food making and teaching them the benefits of healthy eating habits ex: Lycee francais du caire , Sane activity center ,Art cafe , heritage canadian school.

1. ***Consultancy****:*

* Garbi greek restaurant & bakery ,*2016*:- created menus, developed recipes and trained kitchen staff to achieve highest quality standards;
* The Four Fat Ladies Bakery, *2015* - introduced new processes and techniques to maintain and increase productivity;advised on franchise expansion;
* L’Aroma Gourmet Coffee shops, *2014/2015* -Trained staff to implement new strategies in order to achieve an upgraded product and built a frame of work for quality control; revamped the menu and developed new recipes which increased the total sales and enhanced clients satisfaction.

**Television cooking shows celebrity chef**, *2008-ongoing*

* Conducted food focused TV shows on television channels like OTV , El Kahera Wel Nas , Sada El Balad & ONTV .

**United Entreprise for offshore And onshore catering services,** *Assistant Banquet & operation manager*, *2000-2001*

* Handled catering events and assisted in banquet operational procedures;
* Managed food outlets & banquet events in the American university premises ;
* Responsible for the after sales follow up to insure clients satisfaction and to maintain quality standards.

**Education, Professional Training & Languages**

* Bachelor Degree in hotel management /Faculty of Hotels and Tourism Helwan University, 1997.
* High school :American diploma /Riverside Academy , Georgia , Atlanta.
* Kitchen training : Cat's Pajamas Restaurant -Melville , Johannesburg SA.
* Arabic Mother tongue
* French Fluent in spoken and written french - Graduated from College de la salle “Frere”French School In Cairo.
* English Fluent in spoken and written.