[*Sofyane.358211@2freemail.com*](mailto:Sofyane.358211@2freemail.com)

*Curriculum vitea*

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| Career Objective: **Camp Boss/Camp Manager/Base Manager/Site Manager.** |

**Personnal Details**

## *First name: Sofyane Birth date: 17/10/1975*

## *place of birth: Chlef (Algeria).*

*Nationality: Algerian. Martial situation: married.*

*One child*

***INSTRUCTION AND DIPLOMA***

*Diplomas: Senior technician in Hospitality*

*Option Restaurant.*

*Practice Training: 1st training- : complexe touristique corne d'or*

*Time: 3 month*

*-2second training: hôtel Seybouse 5stars :(plazza)*

*Time: 3month*

* *Training HACCP level 3.*
* *Training: internal auditor.*
* *First Aid Training.*

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*KNOWLEDGE OF LANGUAGES*

*Arabic: Mother Tongue.*

*French: very good.*

*English: good level.*

*German: elementary*

*Spanish: elementary*

*INFORMATIC TOOL*

*- Microsoft office, computer maintenance*

*Others s: Driver's license B*

## *Work experience*

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| Job position | Company | | Period |
| Catering supervisor  « Camp manager » | Ligabue Catering | | from 01/11/2008 to 31/01/2017 |
| Site names | Number of client | | My staff |
| SH DP 24 Février | | 1500 | 470 |
| Sarpi Guellala | | 1200 | 150 |
| SH DP hassi Berkine | | 400 | 120 |
| SH CRD Sonelgaz(hmd+hmn) | | 400 | 95 |
| RTH Mesder,RTH SC3,RTH Hassi R’mel,RTH Ghardaia | | 300 | 150 |

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| Main Duties in site |
| \*-site Sarpi Guellala:  **I have under my responsibility a medical structure: composed of two doctors and 03 nurses and three driver ambulances, and 03 ambulances.**  **- I have under my responsibility the teams of security agent.**  - Plan, organize and manage all aspects of catering operations.  - build systems, processes, standards, procedures, and measurements for the operations unit  - Provide leadership and direction to all build camps food catering workers.  - Ensure resources are applied to achieve highest standards of services to clients’ specifications.  - Monitor standards and completes relevant documentations.  - Implements training programs.  - Ensure compliance with client/company health & safety regulations.  - Budgeting and establishing financial targets.  - Negotiating contracts with customers, suppliers.  - Responsible of recruiting and trainings.  - Managing payroll of the local staff and monitoring the budget.  - Set & execute the operations plans & strategies  - Set & execute KPI for the operations unit.  - Set & execute main rules & responsibilities & duties for all key positions in the department  - Set & execute the action plans -  - Raw materials requirements, supplier relationship, shipments scheduling.  - Supply chain full management.  - Menu planning/menu costing  - Kitchen operations direct supervision and management.  - Managing catering staff and skills training;  - Stock control and stock taking and consumption control. |

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| **Job position** | **company** | **Period** |
| **Catering supervisor** | **KOB Services** | **from 04/04/2008 to 26/10/2008** |

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| **Job position** | **company** | **Period** |
| **Camp boss** | **Ligabue Catering** | **From 04/01/2007 to 04/04/2008.** |
| Site Names | Number of client | My staff |
| Tenguentourine | 50 | 15 |
| Laarach | 120 | 23 |
| Ejelleh | 150 | 25 |

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| **Main Duties in site** |
| Hiring local staff and trainings (HSE, food safety…)  - Supervise maintenance and housekeeping.  - Define camp goals and/ or define and plan program to reflect camp goals  - Continuous superior management to overall performance of operations units  - Handle all major issues with respect to operations  - Evaluations & assessments to all the operations functions and personnel  - Managing & analyzing & controlling cost  - Design of quality control & assurance policies and procedures and applications  - Facility design, allocations of equipment and staff, internal layout, material flows, capacity needs, technology decisions.  - Inventory management, requirements, scheduling, and system  - Supply chain full management.  - Menu planning/Menu costing |

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| **Job position** | **company** | **Period** |
| **Official Residence manager** | **Department of Skikda** | **From 30/04/ 06 to 31/12/2006** |
| **Main Duties in site** | | |
| Organization of official ceremonies "lunches, dinners and snacks ..." for personalities: "Prefects, Ambassadors, Ministers and Heads of State" | | |
| **Job position** | **company** | **Period** |
| **Head waiter/Camp Boss** | **Bayet Catering** | **From 26/06/2005 to 21/04/2006** |
| **Job position** | **company** | **Period** |
| **Head waiter /F&B Manager** | **Restaurant « ALBATROS » 3 stars** | **From 04/09/2004 to 25/06/2005** |
| **Job position** | **company** | **Period** |
| **Official Residence manager** | **Department of Annaba** | **From 02/10/1997 at 03/09/2004** |
| **Main Duties in site** | | |
| Organization of official ceremonies "lunches, dinners and snacks ..." for personalities: "Prefects, Ambassadors, Ministers and Heads of State" | | |