Hassan

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| Objective   |  | | --- | | Education | | Seeking a challenging position where I can utilize my skills in the hospitality job.  1997 - 2000  Technical Baccalaureate hospitality  Bir Hassan college - Beirut, Lebanon  **2008 Nbk company ( Doha Qatar)**   * Performance management program   **2016 Specifico quality consultants**   * Level 3 award in supervising food safety in catering. * PIC Food control department Dubai municipality. |
| Work experience | **October 2016 till now**   * Assistant head chef at chez Charles cuisine caterings company (Dubai)   **February 2015 september 2016**   * Kitchen supervisor at (oriental palace company) Dubai   **July 2014 January 2015**   * Kitchen supervisor at BBQ Restaurant (Lebanon)   **April 2013 July 2014 Lebanon**   * Team leader at Casper & Gambini’s international franchise   **2009-2013 Asnaf company (**Doha-Qatar)   * Kitchen supervisor at al basha restaurant   2007- 2009 (Doha, Qatar)  **Nasser Bin Khaled Group of Companies (NBK), Hospitality Department**   * Kitchen supervisor at silver cafe Restaurant, international food   **2005- 2007 Doha, Qatar**  **Nasser Bin Khaled Group of Companies (NBK), Hospitality Department**   * Chef de partie at Lina’s Café   1. **saffron restaurant (Lebanon)** * Chef de partie      * 1. Al Andalous restaurant (Lebanon) Moroccan food * Chef de partie   2000- 2001 frattello restaurant ( Lebanon down town)   * Chef de partie   1. bay rock café (Lebanon) * Kitchen member   Additional work experience:    Riviera hotel   * Training in main kitchen Departments.#   **Commodore hotel**   * Training in main kitchen Department.   **Sporting clup**   * Training in kitchen Department.   **Casino piscine Alley**   * (Summer job) Waiter. F&B department (restaurant).   ***Skills and Work description***   * **Run day-to-day operations of kitchen** * Placing and following all the daily purchases. * Ensure that stored food is properly rotated and near expiry food items are discarded * Cooking plat de jour * **Handling the daily production** * Registering all the Transfers & the Wastages. * **Monitor food costs and budgets** * **Make sure that all equipment is serviced and maintained properly** * **Prepared raw items for cooking purposes** * **Provided serving duties in the absence of serving staff** * **Familiar with the food safety and kitchen hygiene standards** * **Ensuring that vegetables, beverages, and food items are stored in right temperature** * **Prepared shift schedule of the kitchen staff and assigned them work** * Handle the staff problems in the kitchen * Controlling the Recipes Costs * Maintaining an acceptable inventory * Taking in charge the operation of the kitchen. * Follow the food safety program. * **Controlling the production of the caterings, the pastry & the kitchen.** * **Maintaining the Cost Control and following up the changes of the prices.** * **Communicating with the Kitchen head Chef concerning the recipes.** |
| Skills | * Microsoft Office and other applications; Word, Excel, Outlook, Micros, Maitre D. * Excellent communication & negotiating skills. * Able to learn any new software to simplify the job of my department. |
| Languages | Good in English, French and Arabic (speaking, reading & writing) |
| Interests and activities | In my spare time I enjoy partaking in athletic & sports events, reading and traveling. I also take great pride in doing volunteer work to benefit my community. I am an ex-member of “Red cross”, a charity association based in Lebanon. I have also organized children’s summer camps in the past in my home country. |
| Personal Background | Date of birth : September /10/1981  Place of birth : saida - lebanon |

Statues : married.