Hassan

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| Objective

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| Education |

 | Seeking a challenging position where I can utilize my skills in the hospitality job.1997 - 2000 Technical Baccalaureate hospitalityBir 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.
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| 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.**
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| 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.
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| 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.