**SABER**

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**OBJECTIVES:**

I am keen competitor who always seeks new challenges for himself and likes to create valuable and unique offering for the customers. I am looking for an environment that enables me to grow both professional and personal by using my skills and knowledge. An experienced chef is looking for a job in a medium to large hotel and restaurant, willing to put culinary experience gained through years of hard work to good to use and bringing integrity, professionalism hospitality services. Offering dedicated culinary services record along with profound understanding of patients’ nutritional needs

 **WORK EXPERIENCE:**

 Company: **Atlantis the Palm Dubai**

 Duration: **May 19, 2013 to September 2017**

 Position: **Chef De Partei**

 Company: **Radisson Blu Hotel**

 Duration: **April 25,2011 to April 25,2013**

 Position: **Demi** **Chef**

 Company: **Al sondos Suite by Le Meridian UAE, Dubai**

 Duration: **October 1, 2009 to February 5 ,2011**

 Position: **Chef de Partei**

 Company: **Le Meridian Airport UAE,Dubai**

 Duration: **June 1,2008 to September 5, 1 2009**

 Position: **Comme one**

Company: **Movenpick , Al aqaba, Amman,Jordan**

 Duration: **November 3, 2006 to January 5, 2008**

 Position: **Comme one**

Company: **Cora Pay Hotel Amman, Jordan**

 Duration: **April 3, 2006 to September 30, 2006**

 Position: **Comme two**

Company: **Fanar Palace Hotel, Amman, Jordan**

Duration: **August 16, 2005 to March 30, 2006**

Position: **Comme two**

Company: **Toledo Hotel Amman, Jordan**

Duration: **April 9, 2004 to May 16, 2005**

**Position: Comme three**

Company: **Jerusalem International Hotel Amman**

Duration: **October 2002 to April 2004**

Position: **Trainee, Cooker assistant**

**DUTIES AND RESPONSIBILITIES:**

* Learn different procedures of food preparation
* Assist in operating commercial cooking equipment such as stoves, cookers, ovens and fryers
* Set up food stations by following chef’s orders
* Maintain a clean as you go work ethic
* Prepare ingredients for dishes upon the instructions of chefs
* Responsible for high standards of food hygiene, health and safety
* Being public relations
* Ensuring the appropriate levels of hygiene and cleanliness are maintained in the kitchen
* Planning menus
* Estimate food requirements and maintain quality assurance on various dishes
* Oversee kitchen workers
* Recruiting, training and supervising junior staff
* Hiring staff
* Balancing a restaurant book
* Highly skilled in cooking and preparing a variety of cuisines
* Exceptional ability to develop a well tuned pallet
* Adept at using kitchen tools and knifes

 **EDUCATIONAL BACKGROUND:**

**Certificate OF Food Production from Industrial Institute**

**Level: Professional Cooker**

**Work Duration: 2800 HR**

**Tawjihi High School**

**SKILLSS:**

* Basic in Computer
* Time Management
* Good Communication Skills
* Interpersonal Skill
* Able to lead and motivate a big team
* Proficient in resolving conflicts.

**About Me:**

* I am willing to improve my productivity and to make sure the best quality of service
* Cope with pressure
* Have a sweet sense of humor
* Have a desire to get more feedback

**PERSONAL DATA:**

Gender : Male

Date of birth : May 25, 1983

Place of birth : Amman, Jordan

Marital status : Single

Religion : Muslim

**LANGUAGES:**

* English (mother language)
* Arabic (very good)

**REFERENCES:**

Available upon request

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