*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"  |