

**KASSEM**

**Email Add :** **kassem.381167@2freemail.com**

 Career objective

 Looking forward to join a progressive organization where I can pursue a successful career by utilizing my skills, abilities and experience to the maximum extent with full potential. Being a professional I feel confident that I can achieve level performance which is nothing short to perfection.

 EDUCATIONAL BACKGROUND

* Intermediate hotel institute from Syria
* Damascus Academy
* Employ of the month from alfardous tower
* Certificate of hygiene UAE

 Summary of qualification

* Experienced in handing the cold section responsibly.
* Working around the section in the kitchen.
* Team player.
* Able to communicate between the section times in the pass of the kitchen.
* Able handle the store jobs and responsibility.

. Hygiene PIC certified level 3

 WORK EXPERIENCE

Position :  **Sous chef in charge**

Company : **Ramada Hotel (Dubai, Deira UAE) and in charge**

 **AS HEAD CHEF of reem albawadi restaurant branch**

 **note. I started junior sous chef2012 then I got a promoted sous chef 2016**

Year : 1 nov 2012 - UP TO PRESTE

Position : **chef de partie (chef)**

Company : PALACE HOTEL down TWON

Year : 7/10/2011 – 01/10/2012

Position : **Cook (Demi Chef)**

Company : Concorde Fujairah Hotel (UAE)

Year : 01/06/2010-1/10/2011

Position : **Cook (Commi 1 Chef)**

Company : Samad Al Iraqi Restaurants (UAE

Year :15/05/2009-30/05/2010

Position : **Cook**

Company : Alfardous tower HOTEL (Syria Damascus)

Year : 01/06/2008-01/04/2009

Position : **Cook**

Company : Bait Jadde restaurant (Syria Damascus old city)

Year : 01/06/2007-01/05/2008

Position : **Cook**

Company : Samira Miss Hotel (Syria Damascus)

Year : 15/07/2004-15/10/2005

**Job Responsibilities:**

* Prepares and cooks a variety of simple foodstuffs.
* Operates standard cooking equipment such as mixers, steamers, toasters, choppers, fryers, ovens and stoves.

Participates in kitchen cleaning work, such as washing and cleaning equipment.

* The chef will oversee the preparation of meals and ingredients, final presentation, sanitary issues and timeliness on the part of the employees.
* The chef is responsible for overseeing all individuals who work under their charge in the kitchen.
* Along with planning the menu, the chef is also responsible for creating the recipes and may or may not allow input from the assistant chefs.
* Prepares all menu items according to quantity menus.
* Bakes, roasts, broils and fries’ meat, fish and fowl.
* Mixes and cooks’ specialty dishes and delicate foods.
* Seasons foods by taste and recipe.
* Figures records of food used and supply on hand.
* Cleans and sanitized work areas.

 LANGUAGE KNOWN

* Arabic: mother language
* English: write, read, speak very well

 PERSONAL INFORMATION

**Date of Birth** : 22/04/1987

**Nationality** : Syria

**Marital Status** : Single

**Gender** : male

**Religion** : Muslim

**Visa Status** : Employment Visa