

# Abdel Samad

Mohamed Shokaier

Demi Chef De Partie

- 3 El Bostan Street, Talaat Harp Street, Downtown, Cairo.
- Date Of Birth: 9 July 1984
- Military Status: Completed
- Marital Status: Married
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## OBJECTIVES

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Seeking a challenging position that would give me the opportunity to demonstrate my knowledge & Skills and improve my work experience and growth.

## WORK EXPERIENCE

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- 2004 - 2006 worked at Kentucky Fried Chicken (KFC) as a chief at the beginning and promoted To crew trainer.
- 2006 - 2007 worked at Marriott bakery.
- 2007-2008 worked as 3d commi at Cairo Marriott hotel & Omar el Khayyam casino.
- 2008-2011 worked in various restaurants in Saudi Arabia.
- 2011-2013 worked as 1<sup>st</sup> commi at Ritz Carlton Sharm el sheikh.
- 2014 - Now worked as demi chef de Partie at Cairo Marriott hotel & Omar el Khayyam casino.
- WOW customer service workshop at Hilton Pyramids Gold Resort.

## EDUCATION

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- Agriculture Diploma year 2001-2002

## CERTIFICATES & TRAINING

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- Appreciation certificate from Cairo Marriott hotel & Omar el Khayyam casino.
- Certificate from Egyptian Red Crescent for completing training course in Support the basics of Life and first aid.
- HACCP training in 2012.
- Great food safe training in 2014.
- Rouxbe online Cooking School Certificate of Training, level (1) & (2)



## LANGUAGES

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- Arabic: Mother Language
- English: Beginner Level

## SKILLS

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- Good Communication Skills.
- Good Presentation Skills.
- Ability to Work under Pressure.
- Ability to Work in Teamwork.
- Leadership Skills.
- Time Management Skills.
- Good Microsoft Office Skills.
- Proficient in Making Fresh Pasta.

## CAREER HISTORY

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- Follow directions and maintain good working relationships with supervisors and managers
- Assist Sous Chef and Chef de Partie in training and developing Second Cooks and new staff, Setting them up for success
- Actively participate in training and development programs and maximize opportunities for self-development
- Manage and maintain a clean working environment
- Complete all work assigned by the management in any section of the kitchen, restaurant, or banqueting
- Assisting the Chef de Partie to ensure that food standards are maintained according to established recipes and standards
- Perform all tasks as directed by the Manager in pursuit of the achievement of business goal

## REFERENCES

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Available on request.

