

# Abdel Samad

Mohamed Shokaier

Demi Chef De Partie

- 3 El Bostan Street, Talaat Harp Street, Downtown, Cairo.
- Date Of Birth: 9 July 1984
- Marital Status: Married
- [Abdelsamd3810@Gmail.Com](mailto:Abdelsamd3810@Gmail.Com)
- Portofolio: <https://chef-bedo.vercel.app/>
- Phone : 01159799933

## OBJECTIVES

Seeking a challenging position that would give me the opportunity to demonstrate my knowledge &

Skills and improve my work experience and growth.

## WORK EXPERIENCE

- 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.

## EDUCATION

- Agriculture Diploma year 2001-2002

## CERTIFICATES & TRAINING

- 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**

- Arabic: Mother Language
- English: Beginner Level

## **SKILLS**

- 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 HISTROY**

- 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**

Available on request.