

ABDESSATTAR ABDALLAH KERAA



Executive Sous Chef | 30+ Years of Culinary Leadership | Luxury Hotels & Pre-Opening Expert

Riyadh, Saudi Arabia | +966 540 260 691 | Tunisian

PROFESSIONAL SUMMARY

Experienced Executive Sous Chef with over 30 years of expertise in high-end hotel kitchens across Tunisia, Libya, and Saudi Arabia. Proven track record in managing kitchen operations, leading diverse teams, and maintaining top-tier hygiene and food safety standards (HACCP). Specialized in hotel pre-openings, menu design, budgeting, and delivering exceptional culinary experiences. Recognized for mentoring staff, reducing food costs, and ensuring consistent food quality in both à la carte and banquet settings.

CORE COMPETENCIES

- Kitchen Operations & Food Safety (HACCP)
- Culinary Team Leadership
- Menu Design & Engineering
- Pre-Opening Experience
- Food & Labor Cost Control
- Banquet & Buffet Management
- Inventory & Procurement
- Staff Training & Development
- Quality Assurance & Sanitation
- French & Mediterranean Cuisine

PROFESSIONAL EXPERIENCE

Head Chef – Entrecôte Café de Paris

Riyadh, Saudi Arabia | February 2023 – April 2024

- Supervised kitchen operations and ensured the authenticity of French cuisine, with a focus on the original Café de Paris sauce.
- Collaborated on menu development, maintained high hygiene standards, and optimized team performance and cost control.

Head Chef – Millennia Olaya Hotel

Riyadh, Saudi Arabia | January 2021 – January 2023

- Supervised all kitchen operations in a 4-star hotel environment, ensuring high culinary standards and guest satisfaction.
- Created seasonal menus and customized offerings for events and banquets.
Trained and managed a multicultural kitchen team, fostering a productive and hygienic work environment.
- Controlled food costs through effective inventory, vendor relations, and portion management.

Sous Chef – Shaza Hotel (Pre-Opening)

Riyadh, Saudi Arabia | November 2018 – November 2020

- Led the pre-opening phase of a luxury hotel kitchen, designing recipes, workflows, and team structure.
- Oversaw daily kitchen operations, ensuring strict adherence to hygiene standards.
- Managed food costs, procurement, and staff development.

Executive Sous Chef – Golden Tulip Hotel

Riyadh, Saudi Arabia | April 2008 – October 2018

- Oversaw kitchen staff and managed multiple outlets within the hotel.
- Developed menus, standardized recipes, and implemented portion control.
- Ensured full HACCP compliance and led team through annual audits.
- Participated in budgeting, food cost analysis, and management meetings.

Chef de Partie – International Hotel Al Hana

Tunisia | January 2004 – August 2007

- Managed food preparation for high-volume banquets and hotel restaurants.
- Assisted the Sous Chef in training junior staff.
- Contributed to menu development and food presentation.

Cook – Tibisti Hotel

Libya | November 1999 – August 2003

- Delivered consistent food quality for hotel guests and events.
- Maintained kitchen cleanliness and organization.
Supported the executive chef during peak services.

Cook – Yadis Hotel

Djerba, Tunisia | February 1993 – August 1998

- Prepared traditional and international dishes.
- Maintained hygiene and safety standards in line with local regulations.

EDUCATION & CERTIFICATIONS

Technician Diploma in Cooking – 1992

Tourism School of Sidi Dhrif, Tunis, Tunisia

- Basic Food Hygiene – March 2016
- French Sauces – February 2000
- Basic French Food – November 1995
- Basic Food Hygiene – April 1993

LANGUAGES

- Arabic: Native
- French: Fluent
- English: Good (working proficiency)

PERSONAL DETAILS

- Nationality: Tunisian
- Date of Birth: 08 May 1969
- Location: Riyadh, KSA

HOBBIES

- Football
- Travel