



# ABDESSATTAR ABDALLAH KERAA

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

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

## PROFESSIONAL SUMMARY

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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

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- 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

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### Sous Chef – Shaza Hotel (Pre-Opening)

*Riyadh, Saudi Arabia | November 2018 – Present*

- 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 and 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**

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### **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

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

## PERSONAL DETAILS

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

## HOBBIES

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- Football
- Travel