CURRICULUM VITAE

Abdelrahman Arafa

52a western way Dublin 7

Mobile No 089 232 0774

Email: abdularafa337@yahoo.com

Personal Profile

I am a conscientious and reliable person with a high level of accuracy who works well both individually and as part of a team. I have many years of experience in Food industry and excellent understanding of the importance of customer service. I am also confident in my abilities to exploit my numerous skills to the advantage of my employer and to communicate effectively at all levels with an organization

Key Skills

- Wide range of experience in the Catering industry
- · Hard working, reliable and dependable
- Honest & trustworthy individual
- Can work on my own initiative or as part of a team
- Valid Manual Handling Cert
- HACCP Certified
- Excellent customer service skills

Opening the Restaurant

Closing and cleaning

- Polite, friendly, caring and understanding individual
- Flexible worker and can work under pressure in a busy environment

Employment History

Duties:

Year	Employer	Position held
2021-2023	Anantara the Marker Dublin, Grand Canal Quay, Docklands	Breakfast Chef
Duties:		
	Ensuring the preparation and presentation of food are at the highest quality	
	Cooking and managing breakfast service	
	Ensure the kitchen is always kept clean and hygienic.	
Year	Employer	Position held
2019-2021	The Devlin hotel, 117-119 Ranelagh, Dublin 6, D06 WY50	Pizza Chef
Duties:		
	Preparing Traditional Italian Pizza	
	Making sure are equipment and machines are ready for the day	
	Cooking and preparing meals (Starters, Main and Deserts)	
	Cleaning workstation	
Year	Employer	Position held
015-2019	Café Oasis, S4 King Street, Dublin 7	Pizza Chef

Making sure are equipment and machines are ready for the day

Cooking and preparing meals (Starters, Main and Deserts

Prepare a wide variety of goods such as pies, bread etc. following traditional and modern recipes