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## CONTACT INFORMATION

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Location: Dubai, UAE

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A passionate first choice professional who is adept at using excellent leadership skills and innovation to guide kitchen planning and operations.

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JUNIOR SOUS CHEF | Bab al Shams Hotel | Dubai | September 2022 - June 2024

- Responsible for 5 employees in cold Arabic kitchen, training them on dish preparation
- Following up on all recipes and presentation methods for Ala Cart and buffet
- Enforcing strict health and hygiene standards and helping kitchen chefs to update the menu

JUNIOR SOUS CHEF | Yasmine Palace Restaurant | Doha, Qatar | Feb 2021 – July 2022

- Responsible for Arabic and international cooking, managing staff attendance, and coordinating orders
- Following up on cleanliness, hygiene, and everything related to flavors and dish decoration standards

SENIOR CHEF DE PARTIE | Sheraton Hotel | Doha, Qatar | March 2019 - December 2020

- â\200¢ Working under supervision of head chef, organizing menus and supervising buffet operations
- â\200¢ Organizing work schedules for employees and maintaining hygiene standards

CHEF DE PARTIE | Le Royal Hotel | Beirut, Lebanon | February 2017 - February 2019

- Overseeing food preparation and ensuring high standards of quality and consistency
- Working under pressure in Arabic and International cuisine

CHEF DE PARTIE | Movenpick Hotel | Beirut, Lebanon | March 2014 - January 2017  
 • Worked in Arabic kitchen for one year and international hot kitchen for two years  
 • Gaining comprehensive experience in both cuisines

DEMI CHEF DE PARTIE | Qube Restaurant | Beirut, Lebanon | April 2012 - 2014

- Worked in oriental kitchen as chef for daily dishes
- Specializing in all kinds of Lebanese and Syrian cuisine

DEMI CHEF DE PARTIE | Intercontinental Group Hotel | Riyadh, Saudi Arabia  
February 2010 - February 2012

- Worked in Arabic cold kitchen for one year preparing Arabic and local food
- International hot kitchen preparing sauces and main dishes for one year

COMMIS 1 | Ramsis Hotel | Aleppo, Syria | May 2008 – January 2010  
 • Helper in Arabic and international cold kitchen  
 • Gaining foundational experience in professional kitchen operations

COMMIS 2 | Meridian Hotel | Aleppo, Syria | June 2006 – April 2008

- Arabic hot kitchen operations, washing and sterilizing vegetables and fruits
- Organizing refrigerator storage

## EDUCATION & QUALIFICATIONS

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Diploma in Tourism and Hospitality  
Tourism and Hotels Institute, Aleppo, Syria | 2004 – 2006

## PROFESSIONAL CERTIFICATIONS

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Person-in-Charge Advanced | TSI Quality Services | Valid Until October 2029  
 Basic Food Safety | Emaar Hospitality | Completed June 27, 2024

## LANGUAGES

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