

HASAN ALKHODER

Professional Oriental Chef

CONTACT INFORMATION

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Location: Dubai, UAE

PROFESSIONAL OBJECTIVE

An experienced and passionate cook with extensive experience in multiple restaurant and hotel settings, striving to serve the best possible food. Recognized as a visionary chef with knowledge of food trends and ability to think outside the box when it comes to menu creation, demonstrating an in-depth knowledge of flavor and food relationship resulting in mouth-watering dishes and attractive menus.

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

PROFESSIONAL EXPERIENCE

ORIENTAL CHEF | Address Creek Harbour Hotel - Emaar | Dubai | June 2024 - Present

Managing 7 employees in Arabic kitchen and 3 employees breakfast team

Following up on cleanliness, setting shift schedules and distributing tasks in coordination with chef de cuisine

Responsible for kitchen and refrigerator management, production and expiration date monitoring

â\b200¢ Assisting chef de cuisine in developing menu for Alacarte and buffet operations

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
Working under supervision of head chef, organizing menus and supervising buffet operations
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
Diploma in Tourism and Hospitality
Tourism and Hotels Institute, Aleppo, Syria | 2004 – 2006

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

LANGUAGES
Arabic | English | French | Spanish

CORE COMPETENCIES & SKILLS

Culinary Expertise:

Arabic Cuisine International Cuisine Lebanese Cuisine
Syrian Cuisine Menu Development Food Presentation
Recipe Development Cold Kitchen Hot Kitchen
Buffet Operations

Management & Leadership:

â\200¢ Kitchen Management â\200¢ Staff Training â\200¢ Team Leadership
â\200¢ Food Safety â\200¢ Hygiene Standards â\200¢ Production Planning

ACHIEVEMENTS & HIGHLIGHTS

18+ Years of Professional Culinary Experience

â\200¢ Managed teams of up to 10 employees across multiple kitchen departments

â\200¢ Worked in 5 countries: UAE, Qatar, Lebanon, Saudi Arabia, and Syria

Specialized in both traditional Arabic cuisine and international dishes

a\2008 Expertise in menu development for both Alacarte and buffet operations

â\200¢ Proven track record in maintaining highest standards of food safety and hygiene

SIGNATURE SPECIALTIES

Traditional Arabic Fattoush with modern presentation

Authentic Lebanese Fatteh with artisanal garnishes

â€œInnovative stuffed chicken breast preparations

â€¢ Contemporary Arabic mezze platters

â\200¢ Fusion Arabic-International cuisine

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Culinary Consulting Available