

HASAN ALKHODER

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OBJECTIVE : An experienced and passionate cook with experience in multiple restaurant and hotels setting 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 menu creation, demonstrating an in depth knowledge of flavor and food relationship resulting in mouth , watering dishes and attractive menus , a passionate first choice man who is adept at using excellent leadership skills and innovation a guide city planning and agendas

WORK EXPERIENCE :

Address Creek Harbour Hotel - Emaar, Dubai

Oriental Chef : 19/06/2024 - present

- I manage 7 employees in the Arabic kitchen and 3 employees breakfast team.
- Follow up on their cleanliness , set schedule of shift and distribute task to them in coordination with chef de cuisine in addition to following up matters of adding kitchen and refrigerators , production and expiration date .
- Assisting chef de cuisine in developing the menu /Alacarte and buffet .

Bab al Shams Hotel, Dubai

Junior Sous Chef : 01/09/2022 – 01/06/2024

- I was responsible for 5 employees in the cold Arabic kitchen, training them on preparing dishes,
- Following up on all recipes and presentation methods for Ala Cart and buffet.
- Enforce strict health and hygiene standards.and helping the kitchen chefs to update the menu.

Yasmine Palace Restaurant: Doha, Qatar

Junior Sous Chef : 01/02/2021 - 01/07/2022

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

Sheraton hotel ; Doha, Qatar

Senior Chef Departie : 05/03/2019 -01/12/2020

- Working under the supervision of the responsible chef, organizing the menu,
- Supervising the buffet, organizing work and working hours for employees, and following up on hygiene.

Le Royal Hotel : Beirut, Lebanon

Chef Depatvie : 01/02/2017-01/02/2019

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

Movenpick Hotel : Beirut, Lebanon

Chef Departie : 01/03/2014 - 01/01/2017

- I worked in Arabic kitchen for a year and international kitchen hot for 2 year

Qube Restaurant : Beirut, Lebanon

Demi Chef Departie : 01/04/2012/ - 01/2014

- I worked in the oriental kitchen as a chef for the daily dishes , all kind of lebanese and Syrian cuisine

Intercontinental Group Hotel, Riyadh Conference Palace

Demi Chef Departie : 01/02/2010 - 01/02/2012

- I worked in Arabic cold kitchen for a year cooking Arabic and local food and international hot kitchen prepering all the sauces and main dishes for a year

Ramsis hotel : Aleppo, Syria

Comi 1 : 01/5/2008 - 01/01/2010

- Helper in Arabic and intenational cold kitchen

Meridian Hotel : Aleppo, Syria

Comi 2 : 01/06/2006 - 01/04/2008

- Arabic hot kitchen
- Washing and sterilization the vegetable and fruits and arranging them in the refrigerator

EDUCATION :

Tourism and Hotels institute (Aleppo, Syria) : Diploma in Tourism and Hospitality (2004 – 2006)

Languages :

- Arabic
- English

Professional Certificates:

- Basic Food Safety
- Person-in-Charge(PIC)