



# TAREK SIRAWAN

## Chef De Partie

Pragmatic, detail-oriented chef with +10-years record in high volume kitchens. Career achievements working with head chefs and kitchen staff to meet the high task presentation, and service standards.

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📍 Abu Dhabi, United Arab Emirates

## WORK EXPERIENCE

### Chef De Partie

#### Abou El Zelouf Restaurant

09/2022 - Present,

Dubai

HABTOOR GRAND RESORT

Achievements/Tasks

Responsible for kitchen management and sales management

- Hiring and training all newly hired opening staff
- Creating seasonal menu plans and schedules
- Managing schedules, payrolls and food cost while ensuring all areas are maintained
- Creating food samples, seasonal menus and holiday menus while ensuring all food safety measures were followed
- Collaborating with vendors to source desired recipe ingredients while maintaining tight cost controls
- Scheduling and receiving food and beverage deliveries, adhering to food cost and budget
- Inspecting preparation and storage equipment regularly to assess and maintaining performance for cost effective safe operations
- Limiting portion sizes and using garnishes to control cost
- Maintaining high standards of food quality by reviewing shipments, overseeing preparation and monitoring food safety

### Chef de partie

#### Ummaya Hotel

01/2020 - 07/2022

Damascus

Achievements/Tasks

- Developing recipes for restaurant menu, selecting ingredients with target customer base in mind.
- Modifying standard recipes to accommodate customer allergies and dietary restrictions interacting with guests to obtain feedback on product and service quality.

### Commis I

#### Dream Bite Restaurant

01/2018 - 08/2020,

Damascus

Achievements/Tasks

- Prepare all type of salads with perfect presentation.
- Arranging dinner buffet during weekends.
- Arranging breakfast buffet and noting the orders.
- Handling cold section, and saucier in the round clock coffee shop.
- Preparing Middle Eastern food like shawarma, falafel, hummus and all other meals related.
- Accomplished all works on time while cooking various dishes.

### Commis II

#### Four Seasons Hotel

01/2017 - 12/2018,

Damascus

Four Seasons Hotel

Achievements/Tasks

- Assisted with preparation work before the opening.
- Developing new skills in cutting, cooking, and presenting.
- Gathered all the ingredients in the workstation.
- Season and marinate cuts of meat and fish for an average of 500 dishes per week.

### Commis III

#### Ummaya Class Group

01/2009 - 12/2017,

Damascus

Four Seasons Hotel

Achievements/Tasks

- Unpacking daily fresh ingredients to learn general operation of kitchen.
- Learned specific cutting techniques for chopping.
- Gathered all the ingredients in the workstation.

## Chef Trainee

### Yafour Tourist Resort

01/2008 - 01/2009

Damascus

#### Achievements/Tasks

- Monitored and promoted kitchen hygiene and safety practices.
- Ensured smooth running of kitchen operations and incorporated meals preparation.
- Contributed in menu planning and determined related costs.
- Provided assistance to chef for meals preparation.
- Helped in cooking and storing of food items.
- Ensured all cooking equipments are well maintained and operationa

## EDUCATION

### High School

Fayez Mansour School - Damascus - Syria

## LANGUAGES

### Arabic

Native or Bilingual Proficiency

### English

Full Professional Proficiency

## SKILLS

Recipes and Menu planning

Critical thinking

Food safety

Team management

Leadership

Food presentation

Effective planner

Kitchen equipment operations

Signature dish creation

Workflow optimization

Food presentation

Performance assessments

Staff management

Arabic Cuisine

International Cuisine

## ACHIEVEMENTS

### Appreciation Certificate (04/2015)

Certificate of Appreciation of being best employee of theyear 2015