

# CV

**NAME: SALAH RAMADAN**

**WORK: CHEF**

## PROFESSIONAL SUMMARY

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- Professional chef with more than 20 years experience in restaurants  
Fast food - Damascene cooking - Appetizers
- I have the talent to lead a team, develop the skills of employees and motivate them to perform at their best
- Controlling expenses, knowing the causes of problems and finding solutions to them to achieve the best possible results at work
- Preparing and serving foods in different and unconventional ways
- Proficiency in the use of computers and food programs
- Familiar with electronic food equipment

## PRACTICAL EXPERIENCES

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- **2018-2022 SHADY RESTAURANT**  
head chef and purchasing and supplying officer for branches
- **2009-2018 SHADY RESTAURANT**  
shawarma chef and staff trainer
- **2003-2008 SHADY RESTAURANT**  
chef of fast food and damascus food
- **2002-2003 REMAZ RESTAURANT**  
party coordinator and barista and juice maker
- **2001-2002 FLEET FALAFEL AND ALSAFEER HOTEL**  
breakfast chef

## SKILLS

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FATTAH : [hummus-chicken-beef-etc].  
SALAD : [russian-american-greek-fattoush-etc].  
APPETIZERS : [musabbaha-mutabbal-babagnoj-muhammara-etc].  
EAST COOKING : [mahashi-grape leaves-kibbeh-moussaka-molokhia-etc].  
FAST FOOD AND SANDWICHES : [broasted-shawarma-zinger-burger-etc].  
SWEET : [cream caramel-claire-cheesecake-cake-kunafa-halwa with cheese-etc].  
JUICES AND DRINKS : [all fresh juices-mohito-smoothie-cold and hot koffee].

### LANGUAGE

arabic:native  
engilsh:medium

### INTERESTS

reading  
swimming  
bicycle riding



## CONTACT

### NOTE:

I HOLD AN UAE RESIDENCE  
AND DRIVING LICENSE

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