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Visa Status: Transferable Iqama

Marital Status: Engaged



## PROFESSIONAL OBJECTIVE

Catering & Food are like a brush and colors for me where I can utilize my hobby and creativity and go outside the box, to add value to the origination that I'm working for and differentiate myself.

## EDUCATION

Diploma (Tourism & Hotel Management)

Conferences (I've attended several voluble conferences which added value to my skills.)

## WORK EXPERIENCE

**Power Services Company** Dec 2013 to current **yanbu**, KSA

**Position:** Executive Chef & Procurement Supervisor

- Leading the catering team and making sure of the quality provided
- Managing all the logistic for Hajj and Umrah for our customers.
- Liaised with vendors and suppliers and negotiated bulk prices
- Oversaw the execution of catering services at every event
- Manage all logistics and catering service for our clients:  
(SABIC - SAMREF - CRISTEL - Yanbu Province)

**Yasser Al Twaim Contracting Co.** Dec 2012 to Dec 2013 **Jeddah**, KSA

**Position:** Labor Camp Manager.

- Control and coordinate all labor camp activities
- Planning the catering for the staff and put schedules

**Al Fanar** Nov 2009 to Nov 2012 **Jeddah-Riyadh**, KSA

**Position:** Executive Chef & Beverage Manager

- Manage all F&B and day-to-day operations within budgeted guidelines and to the highest standards
- Design exceptional menus, purchase goods and continuously make necessary improvements
- Lead F&B team by attracting, recruiting, training and appraising talented personnel
- Follow with all health and safety regulations

**Giant Group**

**June 2007 till Nov2009 -Riyadh**, KSA

**Position:** Customer Service – F&B

- Prepare, season, and cook soups, meats, vegetables, desserts, or other foodstuffs (sandwiches, burgers etc...) in roastery.
- Drove the profitability and growth of section by managing sales and inventory at the section.
- Assisted customers and provided excellent service by understanding their needs
- Delivered and supported the team on service, standards, sales, cost and SOP of the section

**Miasar** has more than seven years food operations specialist experience in corporate business dining, food management, high demand catering, front of the house, deliveries, banquette dining and room service.

## 1. GENERAL SKILLS

1. Food safety - **HACCP**
2. Food & Beverage Management
3. Profit & loss / budgeting
4. Cross culture work environment
5. Service promotion/ revenue increase
6. Staff recruitment/ training/ motivation
7. Cost containment
8. Project mobilization
9. F&B / Catering Management
10. Inventory & cost control
11. Procurement management
12. Menu planning
13. Marketing & promotion activities
14. Sales & marketing planning
15. Corporate catering

## 16. Key Skills

17. Familiar with modern event planning and management techniques and protocols
18. Well-versed in organizing, leading and motivating catering teams to meet their individual and the company's targets

19. Comply with all health and safety regulations

## 20. Languages:

21. Arabic Fluent
22. English Fluent

## 23. Computer Proficient

24. Microsoft Word, Excel, PowerPoint, Outlook and all Internet functions

## 25. Hobbies

26. Traveling
27. Cooking
28. Football
29. Swimming

Hotels

**April 2002 till May 2007 -Damascus, Syria**

**Position:** Several Positions

- **Cham Palace Hotel-Damascus:** I worked in Cham Palace as a trainee in the butcher and hot sections.
- **Semiramis Hotel – Damascus:** I worked in the night cooking and breakfast preparation after that promoted to be a chef assistant in Erzal restaurant (Eastern cuisine).
- **Sheraton Damascus Hotel:** I worked in the (garde manager) section then moved to the external events department.

**REFERENCES ARE AVAILABLE UPON REQUEST**