

Omar Assaf
CV

Name: Omar Awad Marouf Assaf
Nationality: Jordanian
Passport No.: S075529
Date & Place of Issue: Amman – 27/8/2023
Date of Expiry: 26/8/2028
Date of Birth: 2/3/1994
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PROFILE:

- Independent, adaptable, motivated, and detail-oriented individual.
- Excellent communication, people skills and organizational skills acquired by interacting with patrons in various service jobs and being involved in project management and volunteering activities.
- Language skills: Native Arabic & Proficient English.

EDUCATION:

Administration & Office Management	2013
Al Quds College • Amman, Jordan	
Culinary Arts	2023
University College Sedaya International (UCSI) Kuala Lumpur – Malaysia	

WORK EXPERIENCE:

- El Lebanese Restaurant :Feb. 2024 -1st June 2024
(Canarias Island – Spain) (Full Time)
- Al Samad Restaurant: Jan 2023 – May 2023
Kuala Lumpur – Malaysia (Part Time)
- Berjaya Hotel: Jan 2022 – Dec. 2022
Kuala Lumpur – Malaysia (Part Time)
- Owned a Mobile Shop: 2014 – 216 (Amman – Jordan)

INTERNSHIP:

Cook: Sept. 2021 – Dec. 2021

Blue Fig: (Amman – Jordan)

TRAINING:

Cook : August 2023 – February 2024

Bustiano Tourism Investments Co. (Shams & Sofia Tourist Restaurant)

(Amman – Jordan)

CULINARY EXPERTISE :

- Korean: Mastered the bold and rich flavors of Korean dishes, including bulgogi and kimchi.
- Malaysian: Explored the diverse cultural influences in Malaysian food, creating dishes like nasi lemak and rendang.
- Japanese: Developed skills in preparing traditional Japanese delights, such as sushi and sashimi.
- German: Embraced the heartiness of German dishes, experimenting with sausages and sauerkraut.
- French: Showcased elegance and finesse in creating exquisite French pastries and sauces.
- Arabian: Skilled in preparing traditional Arabian food.

SKILLS:

- Culinary Creativity: Innovatively combining flavors and ingredients to create unique and delightful dishes.
- Attention to Detail: Ensuring precision and perfection in every element of food preparation and presentation.
- Cross-Cultural Cuisine: Proficient in preparing and adapting recipes from various international culinary traditions.
- Team Collaboration: Thriving in collaborative environments and contributing to successful team efforts.
- Customer Service: Understanding and exceeding customer expectations to deliver exceptional dining experiences.
- Time Management: Efficiently organizing and prioritizing tasks in fast-paced culinary settings.
- Kitchen Safety and Sanitation: Adhering to strict food safety and hygiene standards in the kitchen.
- Menu Development: Crafting diverse and appealing menus to suit different tastes and occasions

