GC GOLDENCREW



Personal Information:	
: 37	
: Egyptian	
: Arabic, English	
: Married	
: 22 / 11 / 1988	

Educational Background

Advanced Hotel School in Aswan, Egypt

Courses

- Hygiene & Grooming.
- Certificate basic food hygiene.
- American Hotel & lodging educational institute for food safety (HACCP).
- sustainability education for culinary professionals

Work Experience

Sous Chef

Movenpick Hotel & Resort El Sokhna – Egypt 2023 – Present.

Sous Chef

Support Services Catering Company (HAMARD) - KSA 2021-2023.

Chef D.P

Move pick Hotel & Resort – Egypt 2019 - 2021.

Chef D.P

Helnan Hotel – Egypt 2016 - 2019

Chef D.P

Caves beach Resort – Egypt 2015 - 2016.

Demi Chef D.P

Helnan Hotel – Egypt 2014 – 2015.

1 st commis Chef

La Residence Des Cscades Golf, Spa & Thalasso Resort - Egypt 2012 - 2013.

1 st commis Chef

Iberotel Hotel – Egypt 2009 - 2010.

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Movenpick Hotel & Resort – Egypt 2008 - 2009.

Skills

- planning and developing menu in allocated budget deadlines.
- * knowledge of planning, preparation and presentation of foods.
- Huge knowledge of prime equipment's and knives used in kitchen.
- Proficient in labour and food cost controlling methods.
- ✤ Ability to assist line cooks and chefs in hour of need.

- Ability to meet given time deadlines for complete food service processes.
- multi-international foods preparation such as: Mediterranean, Italian and Indian.
- organizing and hosting the big events.
- ✤ Basic knowledge of using Micro soft, Word, Excel.

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