#### **ROLE DESCRIPTION**

| Title: RETAIL   | Husien Saleh   |
|---|--|
| Division/Department: Commercial, Fresh Food, Market     | Husaleh@outlook.com  |
| Nationality: Syrian # +971 50 139 0880                  | Marital Status: Single   |
| DOB:11/02/1977  | United Arab Emirates Driving license   |
| Carrefour hypermarkets Location:                        | Managing/Leading:  |
| <ul> <li>BurJuman Mall</li> <li><u>Dubai</u></li> </ul> | <ul><li>Fresh Food Department in charge</li><li>2022 to present</li></ul>                    |
| <ul> <li>City Centre</li> <li>Ajman</li> </ul>          | <ul> <li>Delicatessen, Dairy, Bakery, Pastry Manager</li> <li>2020 to 2021</li> </ul>        |
| <ul> <li>City Center</li> <li>Ras Al Khaimah</li> </ul> | <ul> <li>Store Manager (Supermarket)</li> <li>FFD in charge</li> <li>2017 to 2019</li> </ul> |
| <ul> <li>City Centre</li> <li>Sharjah</li> </ul>        | <ul><li>Delicatessen, Dairy Section Manager</li><li>2014 to 2016</li></ul>                   |
| <ul> <li>Jimmy Mall</li> <li>Al Ain</li> </ul>          | <ul><li>CCO Manager (Central Cashier Office)</li><li>2003 to 2013</li></ul>                  |

# **Role Purpose:**

Responsible for implementing quality, range, and freshness standards of offered goods to attract and satisfy customers in order to achieve the set sales targets. also responsible for the coordination and communication between Merchandisers and Sales Teams and other relevant service providers

# **Role Details – Key Responsibilities and Accountabilities:**

### **Store Strategy Development and Implementation**

- Monitor and report competitor activities (prices, range, promotional activities, etc.) to ensure a competitive advantage
- Negotiate internal promotions with suppliers to enforce the image of discounts
- Oversee the establishment of a competitive assortment offer
- Stay informed about competition activities in the store and take necessary measures

## **Commercial Performance**

- Oversee commercial policy agreed upon for the store pricing
- Ensure the proper conservation, utilization, and profitability of the assets
- Oversee the products assortment
- Support comparative studies that can contribute to the efficiency of the commercial concepts

#### **Merchandise and Stock Management**

- Provide inputs on the price image and freshness image
- Ensure proper stock management (stock value, control out of stock, orders, and merchandise deliveries)
- Oversee initiatives to ensure the lowest waste and shrinkage ratio
- Control the display of new products while maintaining Plano-gram
- Oversee the scheduling for ordering items and the organization of the warehouse

#### **Store Service Functions**

- Enforce safety, health, and security rules as per internal standards and external rules and regulations
- Ensure the implementation of the security and hygiene procedures for assets and employees in the sections
- Ensure the team is delivering excellent customer service when answering questions and promoting sales
- Enforce the application and protection of the company's "Know-How"
- Attend to customers when they need support and offer solutions
- Manage and control displays and ensure correct pricing is implemented at all times

# **Human Capital Responsibilities**

- Proactively identify and seek professional development opportunities to improve leadership and technical skills pertaining to the direct line of work
- Apply and follow Retail's Human Capital corporate policies and relevant procedures and instructions
- Provide training and feedback to direct reportees when required
- Develop employee schedule for staff members in a team

### **Definition of Success**

- Waste management and shrinkage loss
- Inventory and merchandise integrity and availability
- Customer satisfaction
- Level of hygiene
- · Level of safety and security
- Financial results annual turnover, net profit, margin

# **Personal Characteristics, and Qualifications:**

#### **Education**

Diploma in Computer

#### **Experience**

20 years in Retail Business, operations role

# **Training & Skills:**

- Communication and Presentation skills
- Time management
- Customer service oriented
- Ability to organize
- Ability to adapt to a multicultural environment
- Interpersonal skills
- Target oriented
- Microsoft Office (Advanced)
- Level 3 Award in Supervising Food Safety (Intermediate Food Safety) Distinction
- Essential Food Safety
- Person In charge- Advanced Certificate (Distinction)
- HACCP Awareness course (Distinction)
- Team Management Course Program
- Supervisory Skills Program