

Ibrahim Hassan El-Erian

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PROFILE

Excellent communication skills, responsible for maintaining food quality control, appropriate and timely food rotation, timely service, and quality of food of the highest standard to ensure our guests receive nothing but the best experience.

WORK EXPERIENCE

Commis Chef March, 2021 – April, 2022
Petterino's Chicago [Italian Cuisine]
150 N Dearborn St, Chicago, IL 60601, USA

Commis Chef March, 2017 – March, 2019
Petterino's Chicago [Italian Cuisine]
150 N Dearborn St, Chicago, IL 60601, USA

- Prepare, cook, and present food adhering to food safety standards.
- Coordinate with the Chief Baker/ Executive Pastry Chef on daily preparation, food shortages and the development of seasonal food and beverage activities.
- Serving over 200 customers during three hours before Goodman Theater start the show.
- Monitor stock movement and be responsible for ordering.
- Carry out daily and weekly procedures, including temperature checks, food labeling/dating and storage.
- Keep high standards of personal hygiene, clean uniform and overall camaraderie.
- Manage food cost controls to contribute to Food and Beverage revenue
- Ensure compliance with food hygiene and Health and Safety standards
- Keep all working areas clean and tidy and ensure no cross contamination.
- Assist other departments wherever necessary and maintain good working relationships.
- Assist with overseeing of the daily operation.

Commis Chef March, 2016 – March, 2017
Al's Beef [Italian Cuisine]
548 N Wells St, Chicago, IL 60654, USA

- Prepare all items on prep list following standard procedure or otherwise told by supervisor.
- Maintain high quality at all times. Inspect all food products for quality when working on prep list and service line.
- Check portion control, weights and counts prior to function.
- Fire all food for service and to serve on line.
- Follow all storage procedures when taking food out of walk-in and when returning food to walk-in.
- Maintain cleanliness of work area at all times.
- Date all food containers and rotate as standards, making sure that all perishables are kept at proper temperatures.

Waiter August, 2014 – February, 2015
Zaza's Restaurant and Grill [Pakistani Cuisine]
108A Whitechapel Road, Stepney E1 1JE, London, UK

- Manage guest queries in a friendly, timely, and efficient manner.
- Ensure knowledge of menu and all products.
- Follow correct reporting procedures if faced with issues.
- Ensure Food and Beverage orders are of a consistently good standard and delivered in a timely manner.
- Comply with hotel security, fire regulations and all health and safety legislation.

Education

Diploma in Business Administration and Customer Service. <i>Computer Systems Institute - Chicago, IL, USA.</i>	May 2019
Master's Degree in Molecular Biotechnology <i>University of Chemical Technology and Metallurgy - Sofia, Bulgaria</i>	October 2011
Bachelor's Degree in Plant Pathology <i>Zagazig University, Zagazig, Egypt</i>	October 2007

Language

English: Native
Arabic: Native

SKILLS

- Excellent communication, presentation, and interpersonal skills.
- Team-oriented.
- Multi-tasking identify and prioritize.
- Understanding the science underlying culinary nutrition.
- Proficient computer skills, including experience with analysis software, sales databases, and Microsoft Office.

Driver License

- San Diego, CA, USA