



Mohamed Alazab

 (971) 58-2003346

 alazab7721@gmail.com

 AL khan, Sharjah

www.linkedin.com/in/mohamed-alazab-44942221a

Age: 33
Nationality: Egyptian
License: UAE Drive License

EDUCATION

2013

Graduate of the Faculty of Commerce (Business Administration & Accounting) , Al-Azhar University.

Area of Expertise

- Communication
- Superior attention to detail
- Problem Solving
- Team management and leadership
- Time Management
- Decision Making
- Creativity
- Analytical
- Research
- Team Oriented
- Negotiation

languages

- **Arabic** Native
- **English** Very good

Computer skills

Word, Excel, Outlook, power point, experience with ERP software

CAREER OBJECTIVE

An amiable, competent, and exacting ambition, fixed standards throughout 8 years of experience in operating and restaurant management, self-proof is a constant motivation, the ability to analyze data on a large scale based on experience in the field of accounts.

EXPERIENCE

Assistant Operations Manager

AI TAZAJ FAKIEH BAR B.Q. CHICKEN

MAY 2022 – July 2024

- Evaluating the performance of the 9 branches across the UAE and comparing the performance of each branch on a daily, weekly, monthly and annual basis to determine areas of strength and weakness.
- Managed a team of 30 employees (managers, assistant) and oversaw daily operations, resulting in a 10% increase in overall productivity.
- Responsible for managing 300 team members and monitoring their job performance.
- Developed and implemented a new scheduling system that reduced labor costs and increased productivity by 15%.
- Collaborated with vendors and suppliers to negotiate contracts and reduce costs, resulting in a 10% reduction in operational expenses.
- Contributed to improving the quality of products and carefully selected materials.
- Collaborated with cross-functional teams to streamline inventory management processes, resulting in a reduction in excess inventory
- Consider the smallest details of the service provided to customers.
- Developed and implemented new operational policies and procedures (cooking method, storage, service, packaging), resulting in increased efficiency and reduced errors.
- Provide important ideas and suggestions to improve the performance of the restaurant.
- Developing plans and the relationship between operation and marketing (poster display locations, type of posters, social media) which increased the demand rate for some stagnant products.
- Comprehensive analysis of customer reviews and social media.
- Monitor the cleanliness of food and personal hygiene of the team members.

EXPERIENCE

Area Manager

AI TAZAJ FAKIEH BAR B.Q. CHICKEN

April 2021 - April 2022

- Plan, implement and monitor the regional operational strategy.
- Ensure to provide the same quality and service to customers in all branches.
- Overseeing stock levels and ordering supplies.
- Set goals and objectives for stores in my area
- Oversee operations to ensure efficiency
- Recruit and hire new store employee
- Train and onboard new employees
- Set up and monitor store KPIs
- Ensure compliance with the company's policies and operational guidelines
- Identify operational bottlenecks and suggest solutions for improvement
- Create reports for upper management
- Handling customer enquiries and complaints.
- Providing important ideas and suggestions to improve the restaurant's performance.
- Comprehensive analysis of customer reviews and social media.

Restaurant Manager

Train Station Restaurant (Burger)

JULY 2016 - March 2021

- Contributed to improving the quality of products and carefully selected materials.
- Responsible for assigned shift, assisting in overall management.
- Supervise and coordinate assigned shift; pre-meeting conducted with staff daily.
- Assist in overall supervision of the department.
- Sales and Profit Monitoring overall
- Business Action Planning, Sales Forecasting, team members Scheduling Ordering and Inventors, Cost Control Techniques Staff Performance Evaluation and Appraisal Ensures Quality, Service, Cleanliness, 100%.
- Communicate with guests and receive feedback.
- Observe, teach, and correct staff's service...
- Examine food preparation. Examine beverage presentation.
- Follow up on established training steps.
- Handle guest comments and complaints.
- Ensure guest satisfaction.
- Attention to the smallest details of the service provided to customers.
- Comprehensive analysis of customer reviews and social media.