



Mohammed Fathy El senosy El naggar

CONTACT

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SKILLS

- Multitasking
- Food preparation
- Equipment Maintenance
- Meal preparation
- Leadership
- Inventory control
- Quality Assurance
- Just In Time stock control
- Inventory management
- Project budgeting
- Regulatory compliance
- Budget Management
- Engaging leadership style

LANGUAGES

Arabic:

English:

PROFESSIONAL SUMMARY

Talented Head Chef with sound knowledge of food preparation and restaurant management. Solid understanding of managing personnel activity in hospitality industry. Exceptional communication skills with ability to give clear instructions to subordinates. Organised and reliable with outstanding menu creation capabilities. Successful culinary professional with expertise in team and operations management. History maintaining high kitchen standards and exceeding expectations for food quality, safety and style. Talented kitchen leader accomplished in developing menus and running successful kitchens. History exceeding guest expectations with delicious, innovative foods and locally-sourced ingredients. Seeks opportunities to innovate and diversify options to bring in new patrons.

WORK HISTORY

Senior chef & Kitchen Incharge 01/2023 - Current
Expertise contracting co ltd - Tabuk

- Trained junior chefs in required culinary techniques, improving overall kitchen productivity and performance.
- Planned menus with diverse and seasonal dishes using sustainable, locally sourced produce.
- Built attractive displays of food items, enticing customers to make additional purchases.
- Trained and managed kitchen staff, issuing disciplinary action and conducting performance reviews.
- Considered seasonal product pricing and availability when developing new dishes.
- Handled and stored food with proper methods to eliminate illness risks and prevent cross-contamination.
- Responded to dietary concerns and food allergies, creating dishes that met customer needs and palates.
- Forecasted demand and orders optimum level of supplies to prevent spoilage.
- Sourced ingredients from local farms to reduce carbon impacts and offer fresh options to customers.
- Worked with front of house team to coordinate fast, fresh deliveries in line with professional reputation.

Senior sous chef 03/2014 - 07/2019
The Regency hotel - el kuwait

- Trained junior kitchen staff in food preparation and hygiene practices.
- Supported head chef with stock control and rotation, minimising waste with FIFO systems.
- Delivered food to highest hygiene, quality and safety standards by strictly following regulations.
- Followed recipe specifications strictly to produce high volume of food orders.

- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Assisted cooks to determine freshness and quality of dishes.
- Oversaw chefs, cooks and kitchen support staff to run smooth operation.
- Maintained guest safety, ensuring compliance with food handling, sanitation and storage standards to prevent cross-contamination.

Senior sous chef

02/2012 - 06/2014

makadi spa horgada - hurghada

- Trained junior kitchen staff in food preparation and hygiene practices.
- Supported head chef with stock control and rotation, minimising waste with FIFO systems.
- Delivered food to highest hygiene, quality and safety standards by strictly following regulations.
- Followed recipe specifications strictly to produce high volume of food orders.
- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Maintained guest safety, ensuring compliance with food handling, sanitation and storage standards to prevent cross-contamination.
- Controlled labour costs by planning kitchen staff rotas based on peak periods and seasonal trends.
- Drove continuous improvement by following latest food trends and translating them to appealing menu and food offers.

Senior sous chef

07/2010 - 10/2012

sharm grand plaza resort - sharm el sheikh

- Trained junior kitchen staff in food preparation and hygiene practices.
- Supported head chef with stock control and rotation, minimising waste with FIFO systems.
- Delivered food to highest hygiene, quality and safety standards by strictly following regulations.
- Followed recipe specifications strictly to produce high volume of food orders.
- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Oversaw chefs, cooks and kitchen support staff to run smooth operation.
- Maintained guest safety, ensuring compliance with food handling, sanitation and storage standards to prevent cross-contamination.

Senior sous chef

12/2007 - 06/2010

grand makadi - hurghada

- Trained junior kitchen staff in food preparation and hygiene practices.
- Supported head chef with stock control and rotation, minimising waste with FIFO systems.
- Delivered food to highest hygiene, quality and safety standards by strictly following regulations.
- Followed recipe specifications strictly to produce high volume of food orders.
- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Assisted cooks to determine freshness and quality of dishes.
- Oversaw chefs, cooks and kitchen support staff to run smooth operation.
- Maintained guest safety, ensuring compliance with food handling, sanitation and storage standards to prevent cross-contamination.

Senior chef de partie

12/2006 - 12/2007

Novotel Hotel - sharm el sheikh

- Planned menus with diverse and seasonal dishes using sustainable, locally sourced produce.
- Followed recipe specifications strictly to produce high volume of food orders.
- Checked freezers and refrigerators to verify correct storage and temperatures.
- Maintained clean and tidy food preparation areas.
- Ensured adequate stocking of cooking stations before and during peak operating hours.
- Handled and stored food with proper methods to eliminate illness risks and prevent cross-contamination.
- Handled special customer requests to meet dietary needs and mitigate allergen risks.

Chef de partie

02/2004 - 11/2006

Kiroseiz three comers - sharm el sheik

- Followed health and safety guidelines to keep food storage safe, prevent spoilage and minimise cross-contamination risks.
- Maintained clean and tidy food preparation areas.
- Prepared, produced and packed food in tight timescales.
- Checked freezers and refrigerators to verify correct storage and temperatures.
- Followed recipe specifications strictly to produce high volume of food orders.
- Handled and stored food with proper methods to eliminate illness risks and prevent cross-contamination.

Demi chef

09/2003 - 02/2004

international group raouf hotels - sharm el sheik

- Maintained clean and sanitary food preparation and storage areas, mitigating health and safety risks.
- Followed recipe specifications strictly to produce high volume of food orders.
- Checked freezers and refrigerators to verify correct storage and temperatures.
- Oversaw maintenance of kitchen to comply with food safety procedures.
- Removed expired food from kitchen areas, composting waste and recycling packaging.
- Oversaw storage and preparation of food items to correct recipe and portioning standards.

FIRST COMMIS

10/1998 - 09/2003

IBEROTEL GRAND SHARM - SHARM EL SHEIKH, EGYPT

- Cooperated well with kitchen teams, improving workflow and raising working standards.
- Observed health and hygiene standards to minimise food contamination.
- Carried out regular rubbish removal, mopping and sweeping, maintaining clean kitchen environments throughout service shifts.
- Kept kitchen areas clean, orderly and well-stocked for smooth service.

AFFILIATIONS

- READING
- SPORTS

CERTIFICATIONS

HACCP Training (Food Safety Risk Management)

Safety and healthy professional - Institute of industrial security

Crystal - safety food