



AHMED MAZHAR AHMED

PROFILE

Exceptional Head Chef with superb understanding of (American & Italian) recipes and cooking methods. Highly skilled in determining portion sizes, planning menus, and managing food inventory. Passionately managing kitchen team. Talented Creative Head Chef with sound food preparation knowledge and restaurant management skills. Effectively managing team activity in hospitality industry. Exceptional communication skills with ability to give clear instructions to subordinates. Outstanding menu creation capabilities. Seasoned Head Chef with 10 years of experience in the field maintaining and handling establishment and staff operations. Received Master award for culinary excellence. Speedy Head Chef able to work in fast-paced environments by developing meals skillfully and efficiently. Energetic individual excels in fulfilling orders and satisfying customers. Talented kitchen leader and team motivator successful at maintaining staff focus, efficiency and productivity in high-volume, fast-paced operations. Experienced with casual & fine dining cuisine, sourcing ingredients, controlling budgets, and boosting restaurant profiles.

CONTACT

WORK EXPERIENCE

Kitchen Manager

Chocolate Republic café, Opening Team, new Restaurant Abu Dhabi and Unaizah, KSA

November 2021- Presents

- Maximized quality assurance by completing frequent checks of the line.
- Trained staff on proper cooking procedures as well as safety regulations and productivity strategies.
- Motivated staff to perform at peak efficiency and quality.
 - Oversaw food preparation and monitored safety protocols
 - Coordinated and organized all restaurant inventory.
- helped general management develop prices based on inventory costs and portion sizes.
 - Maintained kitchen cleanliness and sanitation through correct procedures and scheduled cleaning of surfaces and equipment.
- Hired, trainee and managed all kitchen staff, spearheaded employee development, issued disciplinary action, and conducted performance reviews.
 - Incorporated customer feedback in experimentation and creation of new signature dishes.

Kitchen Manager

Journey restaurants – Fine-Dining, Dammam KSA

AUGUST 2020 – OCTOBER 2021

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HISTORICAL ABOUT ME

. <https://travelnetlife.com/40749/>.

<https://m.gomhuriaonline.com/gomhuriaonline/624545.html>.

. <https://www.elbalad.news/4317461>.

. <https://www.dostor.org/3079884>.

LANGUAGE

Arabic: Native language
English: B2 Upper intermediate

- Incorporated customer feedback in experimentation and creation of new signature dishes.

Kitchen Manager

Bellissimo restaurant- Italian food, Riyadh, KSA

June 2018 – July 2020

- Purchased food and cultivated strong vendor relationships. Resolved customer concerns with food preparation in a timely manner.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Achieved targets for personnel safety, kitchen sanitation and proper food handling and storage.
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders.
- Generated employee schedules, work assignments and determined appropriate compensation rates.
- Verified compliance in preparation of menu items and customer special requests.
- Planned monthly promotional menu additions based on seasonal pricing and product availability

Kitchen Store Manager

Hollywood restaurant, Riyadh region, KSA

July 2014 – June 2018

- Analyzed sales data to produce wholesale forecasts using micros system.
- Monitored sales performance in team on daily basis by encourage them to achieve daily and monthly budget.
- Maintained optimal product mix and store on hand stock levels based on consumption data.
- Assisted chefs with preparing and presenting food to our valued guests, employing meticulous attention to detail and presentation expertise.
- Prioritized busy workload to manage multiple tasks simultaneously without sacrificing quality of work. • Prevented food spoilage by monitoring dates, rotating stock and following proper storage procedures.
- Managed budget efficiently by sourcing fresh produce and negotiating with suppliers.

Assistant Kitchen Manager

TGI FRIDAYS' Casual dining restaurant, Dammam, Eastern province, KSA

November 2010– April 2014

- Planned and prepared food products orders to maintain appropriate stock levels.
- Monitored line work processes to ensure consistency in quality, quantify and presentation.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Maintained and cleaned all kitchen appliances including grill, stoves and oven.
- Experimented with new dish creations by incorporating customer recommendations and feedback.
- Responded to dietary concerns and food allergies, creating dishes that met customer needs and palates. • Properly handled and stored food to eliminate illness and prevent cross-contamination.
- Utilized proper cleaning techniques to sanitize counters and utensils used in preparation of raw meat, poultry, fish and eggs.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Created tasty dishes using popular recipes that delighted patrons and resulted in repeat business

Assistant kitchen manager

TGI FRIDAY'S, opening team, new restaurants, Jordan, Bahrain, Middle East

March 2009 – August 2010

- Coached kitchen employees in Continuous Professional Development, inspiring kitchen line cook to achieve highest productivity daily work.
- Implemented and regularly assessed delivery of company and brand standards to ensure faultless customer care.
 - Promoted outstanding customer service standards to enhance in-store experiences and grow company reputation and profits.
- Designed training and development material.
 - Set and updated employee schedules based on expected customer needs to meet coverage demands while controlling labor costs.
 - Increased customer loyalty and retention.
- Developed and implemented promotional strategies targeting overstocked, high-profit or nearly expired merchandise to move items and boost revenue.

Kitchen Supervisor

TGI FRIDAYS, Restaurant, Cairo, Egypt

March 2005 – January 2009

- Conducted weekly inventories to maintain optimal stock levels for kitchen.
 - Accurately completed documentation covering safe storage practices and compliance with Food Safety Act.
 - Ensured that food items were stored, prepared, and served based on correct recipe, preparations and portioning standards.
 - Prepared, implemented, and monitored periodic cleaning schedules to ensure kitchen hygiene standards met company expectations.
 - Demonstrated strong knife skills including julienne and dice to exemplify high standards of efficiency and uniformity to kitchen staff.
 - Followed proper food handling methods and maintained correct temperature of all food products.
 - Ordered and received products and supplies to maintain well-stocked kitchen area's...

EDUCATION

Bellows College

June 2004

A-Levels -Kitchen's restaurants Diploma in Tourism and Hotels, Cairo

KEY SKILLS AND CHARACTERISTICS

- Motivation style
 - Cost control
 - Menu Development
 - Safe food handling
 - Workflow planning and scheduling
 - Inventory management and Equipment maintenance
 - Team leadership
 - Employee training and development
 - Signature dish creation
 - Fine-dining experts
 - Forecasting and planning
 - Vendor relation
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