

Ramadan Khroub

Personal Information

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Professional Summary: Highly motivated Kitchen Manager with over 20 years of extensive experience in culinary arts and food service management. Proven track record in overseeing kitchen operations, menu planning, inventory management, and staff training. Adept at optimizing productivity and reducing costs while ensuring high standards of food quality and safety. Strong leadership, communication, and problem-solving skills.

Professional Skills:

- **Menu Planning and Development:** Expertise in creating diverse menus that cater to various dietary needs while maintaining high-quality standards.
- **Inventory Management:** Proficient in inventory control, ordering, and implementing cost-saving strategies.
- **Staff Training and Development:** Skilled in fostering teamwork and excellence through effective training programs.
- **Customer Service:** Committed to delivering superior service and addressing customer needs promptly.
- **Kitchen Safety and Sanitation:** Deep understanding of health codes and regulations to ensure compliance and safety.
- **Budgeting and Cost Control:** Experience in financial analysis and implementing measures to enhance profitability.
- **Leadership and Management:** Strong ability to lead and manage teams, ensuring smooth operations and employee satisfaction.
- **Event Planning:** Capable of organizing and catering events, adapting to client preferences.

Work History:

Executive Chef SAADEDDIN Company – KSA

March 2024- present

Executive Chef Como Arabia Company – KSA

March 2023- March 2024

Executive Chef Always Catering Services Company – KSA

February 2022 - February 2023

- Led a team of 20 chefs in a central kitchen, overseeing meal production for multiple locations.
- Developed standardized recipes and optimized production processes to minimize waste.
- Ensured compliance with food safety standards and conducted quality assurance audits.
- Collaborated with clients to customize menus and managed all aspects of kitchen operations.

Executive Chef Nesma Catering Company – KSA

April 2012 - January 2022

- Planned seasonal menu additions and managed kitchen staff, emphasizing employee development.
- Implemented cross-marketing strategies to enhance customer satisfaction.
- Maintained high standards of food preparation and kitchen organization.
- Managed equipment maintenance and repair.

Kitchen Executive Chef Labib Restaurant – Jeddah, KSA

September 2011 - April 2012

Kitchen Executive Chef & Marketing Maggie Nestle Professional – Jeddah, KSA

April 2008 - February 2011

Executive Chef Medad Company – KSA

March 2005 - July 2008

Executive Chef International Food Company – Jeddah, KSA

2003 - 2005

Head Chef Adel Abu Al-Jadayel Company – KSA

1998 - 2003

Sous Chef Hilton Amman

1996 - 1997

Chef de Party Sheraton - Amman

1995 - 1996

Demi-Chef Canary Tourist Restaurants – Amman, Jordan

1994 - 1995

Education: Diploma in Culinary Arts

LTUC of Culinary Arts – Amman, Jordan

1994 - 1996

Success Stories:

- Recognized by Aramco and Nesma Catering for excellence in food service.
- Selected to create unique dishes for private parties with celebrities.
- Successfully managed large-scale catering events and developed new menus.

Training Courses:

- Sustainability Course, World Chefs Association, April 2021
- Food Safety Course, March 2016
- ISO 22000 Food Safety and Quality Course
- Culinary Arts Vocational Training, Amman Jordan, 1993

Memberships:

- Jordanian Chefs Association
- International Chefs Association
- Professional Chefs Association
- International Master Chef Association
- Master Chef Club Association
- International Michelin Culinary Association
- Culinary Arts Organization

Languages: Arabic: Native English: Good (speaking, writing, and reading)