

Omar Abu Shalbak | Curriculum Vitae

Jordan, Amman, Wadi Al Sair



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• B.D: 1962/2/18

Previous Employment Experience

General Manager

Moftah al-Khair - 2011 to Present

Assist potential investors in establishing a new restaurant business or providing on going management for an existing business.

We are in a position to provide the necessary tools and skills to ensure the success and the smooth sailing of the venture.

This includes overseeing that the restaurant will comply with all local state and federal regulations concerning health&safety rules, labor laws regulating minimum wage and age requirement, OSHA guidelines and all other aspects pertaining to this venture.

Regional Manager

Paninos Restaurant - August 2009 to March 2011

Processes and operations of restaurants to sure all the restaurants comply with local State and federal regulations. Regulations include health and safety rules, hour and wage guidelines, age requirements, accurate employment procedures and OSHA guidelines, Order to run an excellent operation. Oversees the staff&help a crew members meet the standards for quality customer serves.

Operations Manager
to July 2009

The Noodle House - April 2009

Work with the company since the foundation & get training in the parent company in Dubai and the provision of labor required from the Philippines, Indonesia and the appointment of manager of the restaurant, visit the companies importing equipment in Dubai and work orders for tools according to the specifications required of the owner of the brand and work with suppliers of materials primary and from the local market according to the specifications approved by them, pricing the menu, And working with the Engineering Department since inception to adapt everything to run smooth to work in the restaurant and work with the company selling points for processing according to business needs in terms of inventory, price and protection in the use and control, And the opening of the branch principled and operation and make sure it can work and the work of the official opening .

Operations Manager
January 2009

Kababji - November 2008 to

processes and operations of restaurants To sure all the restaurants comply with local, state and federal regulations. Regulations include health and safety rules, hour and wage guidelines, age requirements, accurate employment procedures and OSHA guidelines. Order to run an excellent operation. Oversees the staff & help a crew members meet the standards for quality customer serves. Make sour standards implemented in all steps follow & implemented, put the target

Area Manager

Al-Faisaliah Group (JSC) (Stake House) Alfa co.

October 2005 to November 2008

processes and operations of a restaurant to sure all the restaurants comply with local, state and federal regulations. Regulations include health and safety rules, hour and wage guidelines, age requirements, accurate employment procedures and OSHA guidelines. Order to run an excellent operation. Oversees the staff & help a crew member meet the standards for quality customer serves. Make sour standards implemented in all steps in the HACAP & ISO Follow & implemented, put the target for each restaurant & work with all to reach the target.

Area Manager
1998 to July 2005 (6 years 8 months)

Herfy food services company - December

processes and operations of a restaurants

To ensure all the restaurants comply with local, state and federal regulations. Regulations include health and safety rules, hour and wage guidelines, age requirements, accurate employment procedures and OSHA guidelines.

Order to run an excellent operation oversees the staff&help a crew member meet the standards for quality customer serves.

Logistics Manager
to December 1997
(8 years)

Pizza Hut - January 1990

Get all the items needed from the market with least prices and best quality, and store it in a good environment to keep its quality, and send the orders due to the consumption for each branch and don't keep over stock for controlling the consumption and cost, and keep the quality for all items.

Restaurant Manager
December 1989
(3 years 9 months)

Pizza Hut - April 1986 to

Responsible of running shifts, customer service, quality of food, coaching of employees.

Education

Academic Qualifications.....

Al-Neelain University

Bachelor's Degree, Business
Administration and
Management, General, 1999 -
2003 Grade: B.C.3rd Class
Honor

The Intermediate University College

Diploma Degree, Business Administration and Management,
General, 1982-1984

Certifications

Advance Train The Trainer
ISO 22000&HACCP
ISO 9001 &internal Audit

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Skills & Expertise

- Team Building Negotiation
- Team Management
- Business Planning Change Management Business Development Training
- Food Hospitality Budgets Catering Sales
- Supply Chain Optimization Recruiting
- Restaurant Management Contract Negotiation Staff Development Inventory Management Warehousing
- Standards Compliance ISO 9001, 22000
- ICDL
- Time Management Interviews Customer Service Management
- Operations Management Strategic Planning Leadership
- Hazard Analysis and Critical Control Points
- HACCP
- Warehouse Management Systems

Courses & Training

- Independent Coursework
- Store Performance Management
- ICDL
- Basic Management Training Programmed
- Sales man course
- Advance Train The Trainer
- Basic food preparation and safety
- Computer Programming-Basic Language
- Warehouse Management
- ISO 22000&HACCP
- ISO 9001& internal Audit

References

Available on request .