# Personal Information:

Name	: Mohammad Abed Mohammad Ibrahim
Date of Birth	: 10/08/1988
Place of Birth	: Kuwait
Gender	: Male
Nationality	: Jordanian
Marital Status	: Married
Contact: Residence Tel Email	: Amman - Jordan : +962777166694 +966 53 769 8805 : <u>mohammadabed1988@gmail.com</u>



### **Personal Profile:**

Looking for an opportunity to work for a reputable company where my skills and the talents I have will be of value and to help reach the top of my profession.

### 📥 Languages:

Arabic: Native Speaker English: Good

#### 📥 Education:

04/09/2004 to 20/08/2006 I had joined a Training Program in Food Production (Chef) for (2800) actual training hours which was held by Vocational Training Corporation.

## 📥 Certificates:

- Training Certificate HR Rules & Regulations Training, 09<sup>th</sup> April 2009.
- English Courses (level Three) in 36 training hours, 2/3/2009- 25/4/2009.
- English Courses (level Two) in 36 training hours, 25/10/2008- 6/12/2008.
- Principles of food & Allergen Control Course, 10Nov 2008.
- Award of Excellence: The Star of the Department, October 2007. 🛛 HR Rules & Regulations Training, 3 March 2007.

#### InterContinental Aqaba

Jun 2023 – Sep 2024 BBQ Sous Chef at <u>Burj Al-hamam</u> Amman – Jordan

### Deer Meat and Cheese restaurant

Oct 2022 - May 2023 Executive Chef Baghdad – Iraq Meat and Cheese is a restaurant specialized in American Steaks

#### Saint Regis Amman

Apr 2019 - Aug 2022 Junior Sous Chef Amman - Jordan

#### Hilton Dead Sea

Aug 2018 - Apr 2019 Chef De Parties Dead sea - Jordan

#### Fairmont Amman

Mar 2017 – Aug 1018 From 19/3/2017 to 5/8/2018 Demi-Chef De Parties Amman – Jordan

#### Banana Island Resort Doha by Anantara

Jun 2015 – Aug 2016 Chef De Parties Lebanese <u>rest Al-Naham</u> Doha - Qatar

#### Intercontinental Amman Hotel

May 2011 – Jun 2015 Commis1 Amman – Jordan

#### Marriott Dead Sea

Nov 2010 – Apr 2011 Commis1 Dead Sea – Jordan

### Amman Inn Hotel Oct 2009 – Mar 2010 Commis1 Amman – Jordan

### Sheraton Amman Al Nabil Hotel & Towers

Jun 2005 – Sep 2009 Trainee - Commis3 Amman – Jordan

## ✤ Regency Palace Hotel

Oct 2004 – May 2005 Trainee Amman – Jordan

# 4 Job Description:

- Profound ability to work within a team and on own initiative as required.
- Cut, trim, bone, tie, and grind meats, such as beef, poultry, and fish to prepare meat for cooking.
- Receive, inspect, and store meat upon delivery, to ensure meat quality.
- Ensure the proper storage and handling of the products.
- ✤ Maintain cleanliness and hygiene of the work area.
- In charge of cleanliness of the Meat and Fish preparation and proper storage of all Meat and Fish items in the Freezers and Fridges.
- Responsible of Checking all Meat and Fish on delivery for quality and Quantity.
- Storing meat appropriately (e.g. hanging meat, cold storage at correct temperature).
- Ensuring that all work spaces are sanitary and meet government health guidelines.
- Monitor food quality while preparing food and throughout the day utilizing the HACCP forms.
- Work according to the menu specifications by the Executive Chef.
- Supervise and check the needed equipment at the kitchen.
- Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks.
- Perform all other duties as assigned.
- Prepare and cook some types of western and eastern dishes.
- Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.
- Provide support to other staff members.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.
- Responsible for the daily food preparation and duties assigned to meet the set standard and qualities.
- ✤ Chef barbecue and Shawarma.
- Prepare and cook steaks.
- Prepare sandwiches.
- Create new recipes to marinate meat, fish and chicken.



- Knowledge of all basic cooking techniques and skills, including: Knife skills, basic cuts, all cooking methods.
- Knowledge of basic equipment including: Grinder and slicer.

## **4** References:

- Ameen Al akhal, Executive Chef
   +962791482513
- Mutaz Zayed, Executive Chef
   +962799305114
- Mamoun Habbaq, Executive Sous Chef
   +966 53 479 3569