Ashraf El-Nawawy

Catering Projects Manager

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| core24x24icons Key Skills |  | knowledge24x24icons Profile Summary |
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| Catering Management |
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| Guest Management |
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| Menu Planning |
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| New Business Development |
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| Training & Recruitment |
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| Business Strategy & Implementation |
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| Relationship Management |
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| Team Building & Leadership |
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 | * Enterprising professional with over 24 years of experience across in the operations management.
* Responsible for projects planning, contract management, mobilization, operational delivery, and demobilization of catering services
* Worked closely with chefs to develop recipes and techniques for food preparation within defined quality norms
* Capable of supervising all aspects of hospitality employees including monitoring production and aesthetic presentation of food with excellent understanding of health, safety & sanitation
* Expert in leading dedicated teams for running successful business operations & developing procedures and service standards for service excellence; developing plans to take corrective action based on comment cards & guest satisfaction
* Collaborated with guests to obtain feedback on food quality, presentation, and service levels
* Coordinated with the Purchase Department for acquisition of needed goods and services and ensured proper grooming and hygiene standards for all kitchen staff
* A keen communicator with excellent coordination, time management, relationship, and customer service skills
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|   |  | career24x24icons Career Timeline (Last 3 Associations)**Arabian Food Supplies – Catering Co., Jeddah, KSA****Grand Pyramids Hotel****Cairo - Egypt**

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| **Nov’06 – Oct’07** | **Oct’07 – Sep’10** | **Jan’11 – Jan’20** |
|  | **Global Emirates Service Co., Abu Dhabi - UAE** |  |

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|  | edu24x24icons Education |
|  | * E.G.O.T.H Hotel Institute (Culinary French Cooking) Certificate Approved by (I.L.O.)
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| * Work Experience
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| **Jan’11 – Jan’ 20 with Arabian Food Supplies – Catering Co., Jeddah, KSA****Growth Path:**Jul’13 – Jan’20: Projects Manager Western Region AreaNov’11 – Jul’13: Executive Chef Eastern Region – Saudi Aramco ( ABQUIQ )Jan’11 – Nov’11: Executive Chef Western Region Area**Key Result Areas:*** Developing, reviewing and implementing strategies & plans to achieve operational objectives
* Analyzing options and finalizing appropriate menu items for each restaurant in line with guidelines
* Steering the maintenance of price controls and food cost goals to ensure operational efficiency
* Forecasting requirements to meet financial objectives, formulating annual budget, scheduling expenditures, analyzing variances, and extending corrective actions
* Managing workforce and food production for daily operations while maintaining inventory,
* Participating in menu planning; administering matters pertaining to costing of food, pricing.
* Enhancing service quality standards and facilitating strict measures to optimize guest satisfaction & retention
* Evaluating guest feedback for further changes and overall enhancing of guest satisfaction
* Monitoring & controlling food wastage and spoilage while implementing all cost control procedures to ensure profitable operations within budgetary parameters
* Ensuring adherence to all safety & sanitary regulations of the health systems and procedures in food managing areas and training the team pertaining to the same
* Planning & enhancing menus while facilitating creative cuisine preparation in line with international standards and in strict compliance to standard production procedures and recipes
* Executing food orders presentably; planning a-la-crate, days special, special buffet menus from time-to-time and endeavoring to achieve as high a gross percentage of profit as possible, without sacrificing quality of the food

**Highlights:*** Drove the implementation of production, productivity, quality, and customer-service standards
* Identified and analyzed identifying trends, determined system improvements, and implemented change, as required
* Conducting Feasibility study for new projects

**Oct’07 – Sep’10 with Global Emirates Service – Catering Co., Abu Dhabi, UAE as**Executive Chef - GASCO ASAB  Executive Chef - ZADCO ACPT**Highlights:*** Imparted training to supervisors and culinary staff and ensured compliance with well-defined recipes and extended ways to constantly improve the cuisine at the property
* Managed all day-to-day kitchen operations and extended guidance to subordinates, including setting performance standards and monitoring performance
* Extended support to individuals to understand guest needs, provide guidance and generate feedback
* Steered efforts to develop supervisors and subordinates to accept responsibility and meet clearly defined goals
* Defining apt presentation of food and created decorative food displays; assured compliance with Food Handling and Sanitation Standards

exp24x24icons Previous Experience**Nov’06 – Oct’07 with Grand Pyramids Hotel, Cairo- Egypt as Executive Chef****Apr’99 – Nov’06 with Inter – Continental Hotel Egypt - Cairo****Growth Path:**Apr’00 – Nov’06: Assistant Executive ChefApr’99 – Apr’00: Sous Chef**Dec’94 – Dec’98 with Crowne Plaza Hotel, Kuwait as Demi Chef De Partie*** Trainings/Certifications
* Art Culinary French Cuisine Certificate Approved by I.L.O.
* PMP training Course
* ServSafe certification – accredited by the American National Standers Institute ( ANSI )
* Culinary Sanitation& Safety Course Approved by the American culinary Federation
* Cost Controller training Course
* Provencal Cooking and Specialty of Camargue – France
* Appraisal Training in Intercontinental Pyramids Resort
* Service Leadership Models 1,2,3
* Train the trainer
* Meat Processing (Cooked Salami, Luncheon, Sausage)

career24x24icons Personal DetailsDate of Birth 16th November 1970Nationality Egyptian Languages EnglishMarital status M2KSA Driving License: Yes |