Ashraf El-Nawawy

Catering Projects Manager

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| core24x24icons Key Skills | |  | knowledge24x24icons Profile Summary |
| |  | | --- | |  | |  | | Catering Management | |  | | Guest Management | |  | | Menu Planning | |  | | New Business Development | |  | | Training & Recruitment | |  | | Business Strategy & Implementation | |  | | Relationship Management | |  | | Team Building & Leadership | |  | | | * 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**   |  |  |  | | --- | --- | --- | |  |  |  | | **Nov’06 – Oct’07** | **Oct’07 – Sep’10** | **Jan’11 – Jan’20** | |  | **Global Emirates Service Co., Abu Dhabi - UAE** |  | |
|  | edu24x24icons Education |
|  | * E.G.O.T.H Hotel Institute (Culinary French Cooking) Certificate Approved by (I.L.O.) |
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| * Work Experience | | | | |
| **Jan’11 – Jan’ 20 with Arabian Food Supplies – Catering Co., Jeddah, KSA**  **Growth Path:**  Jul’13 – Jan’20: Projects Manager Western Region Area  Nov’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 Chef  Apr’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 Details  Date of Birth 16th November 1970  Nationality Egyptian  Languages English  Marital status M2  KSA Driving License: Yes | | | | |