

KHOUBEIB HAMMAMI

PROFESSIONAL SUMMARY

Oversees all aspects of Property Management in accordance with Company mission, statement, including maximization of financial, guest satisfaction, and staff development within established quality standards. Detail-oriented team player with strong organizational skills. Ability to handle multiple projects simultaneously with a high degree of accuracy. Top-notch professional with expertise in menu development, kitchen management and staff training. Creates unique and delicious dishes while controlling food and labor costs. Collaborative and committed to seeking feedback from customers and staff to improve kitchen workflows. Meticulous eager to create unique and delicious dishes. Strong communication and interpersonal skills with good understanding of seamless dining experience for customers. Creative and dedicated to staying up-to-date with food trends. High-performing individual with solid background in culinary arts. Skilled in creating innovative and delicious dishes while managing kitchen staff and inventory. Efficient and committed to keeping high standards of food safety and sanitation. Talented kitchen leader and team motivator successful at maintaining staff focus and productivity in high-volume, fast-paced operations. Experienced with cuisine, sourcing ingredients, controlling budgets and boosting restaurant profiles. Conversational language skills. Seasoned Executive Chef with 10 years of culinary experience. Maintains and handles all operations for establishment and staff. Received Award for culinary excellence. Gifted Sous Chef with undeniable talents in developing menus to draw in clientele. Passionate individual creating healthy dishes made with locally grown ingredients. Ready for new challenge creating tasty meals for successful establishment. Creative Chef driving and sustaining remarkable restaurant growth by offering unparalleled customer experiences. Specializing with skills in concept development and high-quality restaurant operation. Exceptional Head Chef with superb understanding of recipes and food cooking methods. Specialties include determining proper portions, menu planning and managing food inventory. Passionate about food and hospitality. Skillfully manage kitchen and food preparation areas. High-performing Chef offering years of restaurant experience. Excellent communication, leadership and problem-solving skills. Talent for building streamlined, cohesive teams. Expert Chef de Cuisine with exceptional skills in managing staff of 30, ordering and controlling inventory, scheduling and menu development. Advanced baking and knife capabilities. Sound knowledge of all cooking equipment and techniques. Consistently maintains food and labor costs under allowed budget. Innovative Chef de Cuisine with management competencies to handle 800 customers in busy dining establishment.

CONTACT

Address: Alkhubar chamalia , Saudi Arabia 34227
Phone: +9660530559188
Email: khammami1985@gmail.com
Date of Birth: 25/01/1985
Nationality: Tunisian
Permit: 2500260589
LinkedIn: <https://www.linkedin.com/in/hammami-khoubeib-aaa25>

WEBSITES, PORTFOLIOS, PROFILES

- <https://www.linkedin.com/in/hammami-khoubeib-aaa25a14b>
- https://instagram.com/hammemikhoubeyb?utm_source=qr&igshid=NGExMml2YTkyZg%3D%3D
- <https://www.facebook.com/Hhammami?mibextid=ZbWKwL>

SKILLS

- Excellent Communication Skills.
- Leadership and Teamwork.
- Able to work under Pressure.
- Industrious worker
- Willing to Learn.
- Complaint Handling.
- Menu Creation and Pricing.
- Excellent Cooking Skills.
- Food and Staff Budgeting.
- Inventory and Purchasing.
- Decision Maker & Trainer.
- Cleanliness Maintenance.
- Can Effectively Solve Problems.
- COMPUTER KNOWLEDGE:
 - Word
 - Excel
 - Power point
 - Presentation

Dedicated to promoting fun, educational and disciplined work environment. Expert Chef de Cuisine with fortes in portion and cost control. Directs kitchen of 36 waitstaff, dishwashers, cooks and bussers. Consistently works weekends and evenings. Focused and disciplined with well-tuned palate. Talented kitchen leader accomplished in developing menus and running successful kitchens. History exceeding guest expectations with delicious, innovative foods and locally-sourced ingredients. Seeks opportunities to innovate and diversify options to bring in new patrons. Creative with progressive kitchen experience, attention to detail and confident leadership style. Keeps kitchen staff focused and performing above expectations to meet high demands. Versed in budgeting, supply management and team building. Successful culinary professional with expertise in team and operations management. History maintaining high kitchen standards and exceeding expectations for food quality, safety and style. Talented Head Chef with sound knowledge of food preparation and restaurant management. Solid understanding of managing personnel activity in hospitality industry. Exceptional communication skills with ability to give clear instructions to subordinates. Organised and reliable with outstanding menu creation capabilities.

WORK HISTORY

General Manager

HAMMAMI KHOUBEIB

- And cooperate with all Department
- Worked of food stock appropriate to sales levels and not over ordered
- All to be checked and signed
- Prepares food for service appropriate to sales levels
- Controls wastage and records/reports all wastage
- All invoices processed weekly and accounted for
- Keeps within budgets set for ordering
- All stock is secure and no loss of stock
- Por-active in problem solving
- Ensure the kitchen uniform and personal hygiene requirements are adhered to communicate via team meetings, one to one meeting, training sessions, notice boards and written
- Manage the day-to-day food administration ensuring systems compliance
- Ensures that food is stored, prepared and secured hygienically and safely
- Ensures that food is prepared and cooked according to specific recipes and wastage is minimized
- Ensures that maintaining standards of hygiene and cleanliness' in all kitchen and related areas
- Prepares and submits forms and reports on time as directed
- Checks mise-in-place and preparation procedures ensuring that procedures are correctly followed

- Culinary cost management
 - Food quality control
 - Heat control
 - Dish presentation techniques
 - Staff training and development
 - Produce wastage prevention
 - Portion sizing
 - culinary expertise
 - Innovative menu planning
 - Kitchen staff recruitment
 - Mise en place
 - Culinary trend analysis
 - Food preparation
 - Menu planning
 - Vendor relations
 - Seasonal specials planning
 - Kitchen management
 - Signature dish creation
 - Forecasting and planning
 - Employee training and development
 - Process improvements
 - Equipment maintenance
 - Performance assessments
 - Ingredient selection
 - Fine-dining expertise
 - Engaging leadership style
 - Haute cuisine
 - Cost reduction
 - Grilling
 - Food spoilage prevention
 - Payroll and scheduling
 - Workflow optimisation
 - Academic sistem
 - In-depth knowledge of the latest cooking equipment
 - level of perfection of 3 Michelin star dishes
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- Reporting any engineering defects to engineering
- Attends scheduled training courses, briefing as required
- Perform and document all performance appraisals, counselling and disciplinary action with employees
- Implement H.A.C.C.P A system according to the local municipality laws
- Train the team about general kitchen operation and H.A.C.C.P system on a weekly and monthly
- Created new recipes and monthly promotions menu
- Maintains good relationships with colleagues within the department and with other departments and contributes to team spirit
- Comply with hotel standards in relation to hygiene, health and safety policy
- Adheres to set procedures for attendance and time keeping
- To carry out other tasks as maybe required from time to time by the management
- Review operating reports, directing resolution of operational and maintenance issues to minimize costs and prevent operational delays
- Hiring and training of all new employees
- TRAINING DEVELOPMENT: My Guest, My customer
- Customers Come first
- Hygiene & Grooming
- Successful Completion of FOOD SAEY (HACCP)
- Emergency Response Team Program
- Preservation of Company Property Course
- Gleam as you go
- Greet Seat Guest
- Find Way to Say Yes
- Hospitality Guarantee Program and Service Requirements.

vice president, 01/2020

- Working in a consulting company for opening fine dining restaurants
- And founder of the 1st concept of Scandinavian cuisine in
- Saudi Arabia
- Started in .2021
- V.C president with the french association les toques blanches tunisian branch, Worked with oryx catering
- Pre-opening
- QATAR

executive chef, 01/2019

- Worked with restaurant the daresay
- TUNIS.TUNISIA

chef consultant, 01/2018

- Worked with restaurant le marley
- MARSА
- TUNISIA
- As on chef consultant

- 2018 worked with restaurant folya nostra
- MARSA
- TUNISIA, worked with steak house
- TURKEY, worked with le carnot
- TUNIS
- TNISIA, Worked with club antique
- SIDI BOU SAID
- TUNISIA

executive chef, 01/2017

- Worked with aqua lounge restaurant chain
- TUNIS
- TUNISIA
- First sponsor of the Paris relay sauce in Tunisia

head chef, 01/2015

- Worked with la tour blanche hotel
- TUNIS
- TUNISIA

head chef, 01/2014

- Worked with Andaloucia hotel
- BIZERTE
- TUNISIA

Cooker helper , 03/2011 to 03/2012

Restaurant le grand bleu - Nice , FRANCE

Create the menus

Cook the dishes

Check the preparations

Pay attention to the presentation and decoration of the plates

Manage food supply and orders

Control the quality of ingredients and food preservation

Use and clean kitchen appliances and equipment

Organize and supervise the work of staff (kitchen helper, dishwasher, etc...

cook, 02/2010 to 12/2010

Jalta hôtel - Bizerte , Tunisian

Participate in the control and storage of goods upon delivery

Gather the ingredients needed to prepare the dishes

Peel, cut or mince the vegetables

Respect the technical sheets in the proper execution of culinary preparations

Participate in sending dishes within the timeframe desired by the customer

Ensure the maintenance of the kitchen and equipment

Strictly respect hygiene and safety rules.

pastry helper , 02/2009 to 12/2009**Parisien Baker and pastry - Tunisia**

- Met with customers to discuss details and planning of custom-made pastries and desserts for special occasions.
- Attended workshops to update knowledge and skills in pastry arts and ingredients.
- Maintained and controlled pastry kitchen supply inventory to minimise waste.
- Communicated new standards from management to kitchen staff members.
- Upheld first-class health and safety levels for continued high quality output and compliance with regulations.
- Executed strict quality control measures to maintain high standards of baked goods grade 2.

Intern Trainee, 01/2006 to 08/2006**KITCHEN - Tunisia**

- Training with Club Rimel.DJERBA
- TUNISIAmonths during, Training with Hotel Green Palm.DJERBA
- TUNISIA.months during 2007
- Training with Hotel Royal Garden DJERBA.TUNISIA.months during 2008
- TRAINIG

Cooking and Pastry - Graduation Patent Technician, 01/2006 to 01/2008**SECTORAL TRAINIG CRNTER OF HOTEL**

- TECHNIGUES.TABARK
- TUNISIA

Internship , 01/2007 to 08/2007**Kitchen and pastry - Tunisia**

Help with preparing meals.

Simple cooking activities: peeling, storing, cleaning, preparing...

Learn how to present dishes.

Help prepare pastries and desserts.

Make sure the dishes are clean at all times.

Receive supplies.

Tidy up and clean the kitchen: floors, work surfaces, utensils, etc.

Manage stocks and notify the manager if a raw material is missing.

Cooking Assistant, 04/2012 to 04/2013**Table de trois restaurant fine dining Michelin stars - Nice , France**

preparing a list of products and their selection from different suppliers or markets;

supply and storage management by carrying out inventories, receiving and checking the quality of goods and stock supervision;

compliance with health and safety rules;

the preparation of all types of dishes, whether à la carte dishes, special orders, starters, desserts or sauces;

plating and sending dishes to the dining room;
the development of recipes and menus in line with the establishment's offering;
the distribution of work among the teams and the supervision of the preparation of dishes;
the training of kitchen assistants and the development of team schedules

EDUCATION

BTS mhr , Management de l'hôtellerie et de restauration , 2011

École Hôtelière et de Tourisme Jeanne et Paul Augi - Nice, France

Le BTS Management en hôtellerie-restauration propose 3 options selon l'orientation choisie vers l'hôtellerie ou la restauration :

Option A - Management d'unité de restauration,

Option B - Management d'unité de production culinaire,

Option C - Management d'unité d'hébergement.

La première année de ce BTS est commune à l'ensemble des trois options. Elle se concentre sur les fondamentaux en cuisine, en service et en hébergement. L'objectif est d'acquérir une polyvalence de compétences.

Une partie importante est consacrée aux règles d'hygiène et de conservation des aliments, à la gestion des stocks, aux techniques culinaires fondamentales, à l'accueil et au service des clients...

Des enseignements généraux appliqués à l'hôtellerie-restauration sont également au programme : des notions de ressources humaines, de droit et de comptabilité sont intégrées dans un cours sur l'entrepreneuriat et le pilotage de l'entreprise hôtelière. L'adaptation aux nouveaux modes de consommation des clients et à la digitalisation est abordée en management et marketing, tout comme la gestion d'une équipe. Enfin, deux langues étrangères, dont l'anglais, sont au programme

ACCOMPLISHMENTS

- Gold medal at the Italian food competition.2015
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AFFILIATIONS

Member of Tunisian culinary professional's association "maître des savers et gastronomes de Tunisian. World association of chef's societies in Tunisian. Since 2016. Member of Italy culinary professional association. Inscription in the golden boor of the artist. World association of chefs international group in Italy. since 2017 Member of chef's association Maharashtra India. since 2017. Member of world association of chef's societies. Since 2018. Vice president les toques blanches. TUNIS.TUNISIA. SINCE 2020 Judge of Tunisia chef's association of professionals of the culinary art. Since 2019.

ADDITIONAL INFORMATION

- AWARDS&ACHIVEMENTS: , Won the awarded oh the Employee of the month. HOTEL JALTA TUNISIA. 2010 Won the awarded of the Employee of the month. Andaloucia hotel. BIZERTE. TUNISIA 2015 Won the certificate for his contribution to the difficult work of education of lifestyles, in the field of high- quality food and wine, as an instrument of cultural development and dialogue among the peoples of the world. SIBIU-ROMAIA.18-november- 2019. Won the certificate of excellence for his contribution to world cultural and gastronomical events and for a successful cooperation for to promote the gastronomy in the world. Since.2019
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LANGUAGES

Arabic Native

English B1

Intermediate

French C2

Proficient

Italian B1

Intermediate
