



Feras N Jouni
EXECUTIVE CHEF

Married , Syrian
 02 Aug. 1979
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SCAN FOR

BUSINESS CARD

SCAN FOR

COMPANY PROFILE

QUALIFICATIONS SUMMARY

- **3 year Graduation Degree in Hotel School (Syria).**
- **Professional experience in the following:**
- - Organizational Skills
 - Achieving beyond the targeted numbers
 - Continuously achieving all assets and liabilities targets
 - Personnel & Employee Relations
 - Performance Evaluation
 - Trouble shooting
 - Staff training
 - Skills development
 - Distribution of tasks
 - Project Management
 - Customer Relationship Management
 - Non- conformity Reports
- ❑ Working Knowledge in MS Windows & Office (Word, Excel, PowerPoint, Outlook), Internet & e-mail
- ❑ Dynamic and creative individual with good interpersonal skills.
- ❑ Outstanding attention to details
- ❑ Effective team-leading Capabilities
- ❑ Self Confident, motivated, optimistic and able to work under pressure.

Professional Experience:

- ❖ **MY CURRENT JOB : EXECUTIVE CHEF OF VALENCE GROUP**
 (TCHE TCHE Restaurants 6 Branches – Reem Al Bawadi Restaurants 2 Branches – LEMON Garden Restaurants .
 4 Branches – Villa Bairot Restaurant)
- ❖ **RESTAURANT CHEF & MANAGER MY OWN RESTAURAN (NARAM RESTAURANT)**
FROM AUG-2022
- ❖ **COMPANY EXECUTIVE CHEF CHAIRMEN HOTEL DOHA & RESTAURANT MANAGER (FERAS RESTSURANT) DOHA –QATAR**
FROM SEP-2020 UNTIL – JUL-2022
- ❖ **COMPANY EXECUTIVE CHEF**
- ❖ **AREA MANAGER - TAKE AWAY RESTAURANT & PREPARATION KITCHEN ,AL RAYYAN**
(DOHA - STATE OF QATAR)

From: July, 2005 up to Apr,2020 for AYAD GROUD LTD (OPERA CAFÉ).

Position: Executive Chef/ Area Manager - Al Rayyan

Department: Opera Café; Preparation Kitchen; Take Away Branch; Government Outlet & Catering Department.

Job Responsibilities:

- ❑ Setting plans, objectives, and initiatives for the All Department, and follow-up on implementing them.
- ❑ Making menu for the company; ie. Coffee Shop & Restaurant; Take Away; Preparation Kitchen; Government Outlet; Arabic Kitchen & Catering Department).
- ❑ Preparing menu costing for the company.
- ❑ Providing quotation to the customers.
- ❑ Preparing guidelines; plan & purchasing for all the kitchen Equipment and kitchen wares; catering; etc. (anything related in kitchen).
- ❑ Preparing Take Away Menu booklet starting from design; menu; prices.
- ❑ Monitoring and Implementing the menu guidelines and regulations.
- ❑ Training all Trainers for the menu and recipe.
- ❑ Setting plan for the workflow of the company starting from Preparation Kitchen.
- ❑ Setting plan for the company sales and profit.
- ❑ Monitoring all sales menu; replacing the non sellable items to new items.
- ❑ Monitor customer complaints, campaigns, and take the necessary actions towards it.
- ❑ Ensure business environment is healthy, and progressive.
- ❑ Submit the required reports to management on achievement.
- ❑ Making sure all outlets follow the ISO Standard.
- ❑ Formulate strategies to penetrate into targeted market, resulting in sales increased and profit.
- ❑ Aiming to maintain and enhance customer relationship.
- ❑ Monitor implementation of the quality system.
- ❑ Follow-up the application of food hygiene.

❖ **EXECUTIVE CHEF :**

Date: Year 2002- 2004 (**2 years**)

Position: Executive Chef

Company: Food Island Restaurant, Syria

❖ **EXECUTIVE CHEF :**

Date: Year 2000- 2002 (**2 years**)

Position: Executive Chef

Company: Auto Grand Restaurant, Syria

❖ **EXECUTIVE CHEF :**

Date: Year 1999-2000 (**2 years**)

Position: Kitchen Chef

Company: Palace Hotel Latakia- Syria

❖ **EXECUTIVE CHEF :**

Date: Year 1998-1999 (**1 year**)

Position: Kitchen Chef

Company: Center Palace Restaurant- Syria

Job Responsibilities:

- ❑ Monitoring the menu orders.
- ❑ Giving instructions for the staff about the menu.

- ❑ Control kitchen area starting from the equipment. Supplies; safety and standard.
- ❑ Preparing the orders .serve to customer with good presentation.
- ❑ Ensure the kitchen run smoothly.

❖ **ASSISTANT KITCHEN CHEF :**

Date: Year 1998-1999 (**1 year**)

Position: Assistant Kitchen Chef

Company: Le-Meridien Latakia – Syria

Job Responsibilities:

- ❑ Assisting the kitchen chef.
- ❑ Assisting to monitor the menu orders.
- ❑ Assisting to Control kitchen area starting from the equipment. Supplies; safety and standard.
- ❑ Preparing the orders and serve to customer with good presentation.
- ❑ Responsible for the kitchen when the kitchen chef not in duty.
- ❑

Training and Courses :

- -TRAINING COURSE ON THE IMPLEMENTATION OF **ISO** .DOHA – QATAR
SEPTEMBER 2006 (TUV RHEINLAND)
- -TRAINING COURSE ON **FOOD HYGIENE** . DOHA – QATAR .
SEPTEMBER 2006 (PIONEERS, W.L.L.)
- AUG / 2006 TRAINING COURSE ON **FIRST AID** – HAMAD HOSPITAL- DOHA – QATAR .
- - TRAINING COURSE ON **FIRE SAFETY** – CIVIL DEFENSE .DOHA-QATAR.

Computer Knowledge :

Jan 2000 to COMPUTER TRAINING COURSES:

Dec 2002 Office Microsoft: Windows Applications

(Word , Excel, Access & Power Point).

(Web surfing and using Internet).

AL-MAMON INTERNATIONAL CENTER –**MIC**.

DAMASCUS – SYRIA .

Languages :

Native language: Arabic

Other's: English speaking and writing

I am confident that I can grasp any information to give positive results to the organization in any assigned work .I am adaptive and learn things very fast to co-ordinate with the process and procedures and being helpful for everyone.

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