



# MOHAMED ABDELAZIZ AL-BADIWI

Head Chef

## CONTACT



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Kerdasa - Giza - Egypt.

## PERSONAL INFO.

Birth Date	Apr. 01, 1987
Military service	Not required
Nationality	Egyptian
Marital Status	Married

## LINKS



<https://www.facebook.com/mohamedabdelziz141?mibextid=ZbWKwL>



<https://www.linkedin.com/in/mohamed-abdelaziz-abdelhamed-0218a6214>

## LANGUAGES

Arabic	<div style="width: 100%; height: 10px; background-color: #007bff;"></div>	Mother tongue
English	<div style="width: 75%; height: 10px; background-color: #007bff;"></div>	Speaking, reading and writing Good



## SUMMARY

Highly skilled Head Chef with a proven track record of success in overseeing culinary operations. I possess a solid foundation in Italian, Greek, and Thai cuisine, honed through my training at Swedish College. My strengths lie in leadership, innovation, and thriving in high-pressure environments. Over the course of my career, I have adeptly managed diverse teams and consistently delivered top-tier dishes to patrons. I excel at communication, facilitating seamless coordination between kitchen staff and front-of-house teams. Furthermore, I prioritize adherence to food safety and sanitation protocols to uphold a spotless and efficient kitchen setting. Currently seeking fresh challenges to exhibit my culinary expertise and make impactful contributions to a dynamic team.



## Education

- Diploma in Tourism and Hotels**  
Grade: Excellence  
Higher Institute of Tourism and Hotels, 6<sup>th</sup> of October.



## EXPERIENCE

- Head Chef** **2022 : Present**  
The Food Lab  
I lead a team of culinary professionals in creating innovative and delicious dishes. I am responsible for developing the menu, ensuring the highest quality of ingredients, and overseeing kitchen operations to provide exceptional dining experiences.
- Head Chef** **2021 : 2022**  
Seven Fortune Company  
Leading a team of chefs in delivering high-quality dishes and exceptional dining experiences, I collaborated with the culinary team to create innovative menus showcasing a blend of flavors and cooking techniques. I also managed kitchen operations, including food preparation, cooking, and plating, while ensuring strict compliance with food safety and sanitation standards.
- Head Chef** **2020 : 2021**  
Ibn Al-Balad Restaurants Company  
Leading a team of chefs in delivering high-quality dishes and exceptional dining experiences, I collaborated with the culinary team to create innovative menus showcasing a blend of flavors and cooking techniques. I also managed kitchen operations, including food preparation, cooking, and plating, while ensuring strict compliance with food safety and sanitation standards.
- Assistant Head Chef** **2019 : 2020**  
Ibn Al-Balad Restaurants Company

- **Head Chef** **2018 : 2019**  
 Al-Jalsa Restaurant, Giza.  
 • The restaurant offers the following dishes: Italian, oriental and Gulf cuisine
- **Sous-chef** **2017 : 2018**  
 Cortigiano Company For Italian restaurants, Giza.  
 • Assist the head chef in creating and developing new recipes and menu items  
 • Supervise kitchen staff and ensure they are following proper food safety and sanitation procedures  
 • Coordinate and communicate effectively with front of house staff to ensure smooth service  
 • Assist with ordering and maintaining inventory of food and supplies  
 • Prepare and cook food items as needed during peak service times  
 • Train and mentor kitchen staff on proper cooking techniques and procedures  
 • Help with menu planning and pricing  
 • Assist with scheduling and managing kitchen staff  
 • Coordinate with suppliers and vendors for timely delivery of ingredients  
 • Keep abreast of industry trends and innovations to improve kitchen operations.
- **Sous-chef** **2015 : 2016**  
 Deshi's Restaurant, Cairo.  
 • Served as chef for the deli/cafe preparing organic meats and produce
- **Chef de partie** **2014 : 2015**  
 Ali Baba Aqua park, Hurghada.
- **Head of Department** **2014 : 2014**  
 Triangle Group Company, Cairo.  
 • Catering Company.
- **Assistant Head of Department** **2013 : 2014**  
 Golden 5 Paradise Resort, Hurghada.
- **Assistant Head of Department** **2012 : 2013**  
 Pickalbatros Alf Leila Wa Leila Resort - Neverland Hurghada.
- **First Commis (Hot Kitchen)** **2011 : 2012**  
 Albatros Laguna Vista Resort Sharm El Sheikh.
- **Second Commis (Hot Kitchen)** **2010 : 2011**  
 Caribbean World Resorts, Safaga.
- **Third Commis (Hot Kitchen)** **2009 : 2010**  
 Titanic Resort & Aqua Park, Hurghada.
- **Training** **2006 : 2007**  
 Titanic Resort & Aqua Park, Hurghada.
- **Training** **2006 : 2006**  
 Mövenpick Hotel, Cairo.

## ⚙️ COURSES

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- **Food Hygiene and Safety Training Courses** **2009**  
 Titanic Resort & Aqua Park, Hurghada.
- **English language course** **2010**  
 Titanic Resort & Aqua Park, Hurghada.
- **Food hygiene and HACCP course** **2011**  
 Caribbean World Resorts, Safaga.
- **Fish Handling and Hygiene Training** **2021**  
 The Golden Branch.

## SKILLS

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- **Culinary Expertise:** Possessing advanced knowledge and skills related to cooking techniques, flavors, and presentation to create high-quality dishes.
- **Menu Planning and Execution:** Creating menus that are both appealing to customers and financially viable, and overseeing their successful implementation in the kitchen.
- **Food Safety and Sanitation:** Ensuring that all food preparation meets health and safety standards to prevent foodborne illness and maintain a clean kitchen environment.
- **Ordering and Maintaining Inventory:** Managing inventory levels to ensure that ingredients are always available while minimizing waste and controlling costs.
- **Staff Management and Training:** Supervising kitchen staff, providing training, assigning tasks, and ensuring smooth operations within the team.
- **Creativity in Recipe Development:** Developing new and innovative dishes to keep the menu fresh and exciting for customers.
- **Time Management Skills:** Juggling multiple tasks efficiently to meet service deadlines while maintaining quality standards.
- **Ability to Work Under Pressure:** Remaining calm and composed during busy periods and adapting quickly to changing circumstances.
- **Knowledge of Different Cooking Techniques:** Understanding various cooking methods to create a diverse range of dishes.
- **Strong Communication Skills:** Effectively conveying instructions and expectations to the kitchen team and fostering good communication among staff members.
- **Problem-Solving Abilities:** Quickly identifying and resolving issues that may arise in the kitchen to ensure smooth operations.
- **Budget Management:** Creating and sticking to budgets for ingredients, labor costs, and other expenses while maintaining profitability.
- **Customer Service Skills:** Ensuring that customers are satisfied with the dining experience by addressing any concerns and feedback.
- **Leadership Qualities:** Inspiring and motivating kitchen staff to perform at their best while also leading by example.
- **Adaptability to Changing Situations:** Being flexible and capable of adjusting to unexpected changes in the kitchen environment or menu requirements.
- **Ability to Work Long Hours and Weekends:** Being willing to work extended hours when needed, including weekends and holidays.
- **Attention to Detail:** Maintaining high standards of quality in food preparation, plating, and kitchen organization.
- **Passion for Food and Cooking:** Having a genuine love for culinary arts and a dedication to creating delicious dishes.
- **Collaboration with Other Kitchen Staff:** Working effectively with other team members to ensure a harmonious and efficient kitchen environment.
- **Continuous Learning and Improvement in Culinary Trends and Techniques:** Keeping up-to-date with the latest culinary trends, techniques, and industry developments to enhance skills and offerings.