

Catering Supervisor

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SUMMARY.

More than 16 years in catering supervision with Multinational Companies. • Solid experience in the culinary arts industry (cooking; bakery and pastry). • Leadership abilities and interpersonal skills. • Professional skills including mastery of French and English. • Diploma from the National Institute of Hospitality and Tourism. • Mastery of IT tools; Outlook; Internet ; SAP(ERP) system.

EXPÉRIENCE DE TRAVAIL

Superviseur de Catering

Jul. 2006 - Present

National Drilling Company • Hassi Messaoud, Algérie

Establish methods to respect work schedules • Supervise and coordinate the activities of staff who prepare and distribute food. • Train staff on health and safety tasks and procedures (HSE + HACCP). • Respond to customer complaints and concerns. • Maintain stock records; preparations; sales and losses with weekly and monthly inventories. • Prepare and submit reports. • Prepare ; check and supervise deliveries of food and materials. Establish work schedules.

Chef de Cuisine

jul. 2000 - may 2005

Algeria Catering Services • Hassi Messaoud, Algérie

Keep records of consumption; analyze food costs and stocks. • Instruct cooks on preparations; cooking and presentation of dishes. • Prepare and cook complete food meals for special events (Banquets; BBQ, etc.). • Requisition food and kitchen supplies. • Estimate food and labor needs and costs. • Plan and direct activities and food preparation by planning menus and ensuring compliance with standards and quality. • Raise awareness and train staff for handling food and kitchen equipment.

TRAINING

HACCP

MARCH 2023 - APRIL. 2023

Polytechnic Institute • Oran, Algeria

- HACCP: Study and Analysis and control of Food risks.
- First aid August 2009 - September 2009
- Algerian Red Crescent • Hassi Messaoud, Algeria
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- • Fire intervention study
- • How to act in the event of an incident or accident and give first aid.
- • How to evacuate an injured person in the workplace.

Gastronomic cooking

National Institute Hospitality and Tourism
Bousaada, Algeria

Sept.1988-jul.1990

- Educational Training in Culinary Art.
- 1 - hot and cold cooking: study of hot and cold sauce; Cooked and raw marinades; white backgrounds and brown backgrounds; food pasta; soups+creams+veloutés; how to prepare recipes and menu development.
- 2- Study; handling and deboning of meat and their categories (Meat; poultry; fish).
- 3- Study of pasta and cream in pastry making.
- • Practical Training. each quarter, practical training on the ground (in luxury hotels).

SKILLS

- After a long experience with Multinational Companies we have acquired and developed the skills of teamwork and leadership as well as interpersonal skills.
- • Mastery of IT tools (MS. SAP. Outlook).
- • Strong mastery and skills in the field of customer service.
- • Staff training and management (catering service staff).
- • Communication skills including; French and English.

PROFESSIONAL CREDENTIALS

- Driving License
- • International first aid permit
- • TS. Senior Technician in Hospitality and Tourism.

AWARDS AND RECOGNITION

Silver medal for commitment 2021

A medal offered by the company for commitment and loyalty in the position held.