

Assem Mohamed El-Mallah

@ - Email Address:

elmallah_assem@yahoo.com

Personal Information

@ - D. of B. : 14 of February 1982

@ - M. Status : Married

@ - Address: Egypt – Elmnofia – Elshohadaa

Summary

@ - Having Good Experience In Kitchen Department
Mange and Food Cost & Food Safety ,Successful &
Goal Achieving Team Building Training
,Troubleshooting, Communication Skills Effective In
Resources .Improving Processes .Increasing Quality
With Minimum Cost I Have Management
.Interpersonal Analytical Communication Skills
Creative Hard Work And Positive Attitude and Ability
To Motivate Work Successful And Goal With Team or
Independently.

Objective

@ - To Pursue a Long Term Career In an
Organization Where My Qualifications, Skills And
Experience Would Be An Asset And Where I Can
Learn And Add Value To Both My Technical And
Managerial Skill To Attain The Greatest Possible
Heights, While Contributing My Best Towards The
Growth Of The Organization With My Never Give Up
Attitude& Positive Thinking.



Exective Sous
Chef



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Education & Training

- - Hilton Kitchen Apprentice (In All Kitchen Departments 2000.
- - Food Safety (HACCP) American Hotel & Lodging Educational
- - Basic Food Hygiene Training Course In (CRISTAL 90% Pass)
- - English (Speak_ Read_ Write)
- - Quality Management System (Training) IOS 9001
- - Train The Trainer Course Hilton Green Plaza
- - Computer Literate In (Fidelio) Basic Office (FBM)
- - Leadership Skills Training Course 2021
- - Food Safety Management System (Training Course) ISO 22000 – 2005 In March. 2017. (U R S)
- - Employee Of The Month Of October 2004 (Hilton Green Plaza
- - Cross Exposure Hilton Ras Elkhima 13/12/2007 Till 31/12/2007
- - Cross Exposure Hilton Al Ain From 1/1/2006 Till 5/2/2008
- - HACCP Training Course Stella De Marry – Ain El Sokhna
- - Hilton Breakfast Hilton Cairo WTC Residence (Online Course
- Egyptian Embassy In Morocco In Charge Of The Main Kitchen 9/2009 Till 11/2009



Professional Experience

@ - Sea chefs Company - Executive Sous CHEF

- (Germany) From 15/1/2024 - 10/4/2024

@ - jaz obritel - Executive Sous CHEF

- From 1/7/2013 until Now

@ - Executive Sous CHEF

- - (Germany)from 15-5-2022 to 2-11-2022

@ - EXECUTIVE SOUS CHEF

- - Charmillion Sea Life & Gardens Aqua Park)
- - From 08 / 2021 to 4/2022

@ - EXECUTIVE CHEF

- - Swiss Inn Dahab - From 10 / 2019 to 08 / 2021

@ - EXECUTIVE SOUS CHEF

- - Experience kiroseiz parkland
- - From 11/2018 to 10/2019

@ - EXECUTIVE SOUS CHEF

- - Sea Club Aqua Park & Spa
- - From 6 / 2017 to 11 / 2018

@ - SENIOR SOUS CHEF

- - Sultan Garden - From 11/ 2019 to 5 / 2020.

@ - SOUS CHEF

- - Sea Club Aqua Park & Spa From 12/2013 to 11/2019



@ - JUNIOR SOUS CHEF

- - As charge Hilton World Trade Center Residence
- - From 08/2010 Till 12/2013



@ - SENIOR CHEF DEPARTI

- - Stella De Marry – Ain El Sokhna
- - From 01/2010 Till 08/2010



@ - DEMI CHEF DEPARTI

- - Hilton Alexandria Green Plaza
- - From 08/2002 to 01/2010

@ - DEMI CHEF DEPARTI

- - Hilton Port Sudan
- - From 06 / 2000 to 08 / 2002.

