

Yehia Hassanin

406-1 Royal Road NW,
Edmonton, AB T6J 2E8 Canada
(587)930-7674

E-mail: yehia_zak@hotmail.com

WEBSITE:
chef-yehia.com

OBJECTIVE

Red Seal Certified, a Hardworking person with creative ideas, Remarkable at Hot Kitchen, International, Fusion and Arabian cooking, Banqueting, and Catering, Fine Dining, Cold Kitchen, Appetizers, Food decorating & garnish.

With Over 10 years of expertise in all facts of cooking.

Presenting my qualifications and professional experience, Ensure that all employees are equipped, trained and motivated to deliver the brand promise and to provide exceptional and consistent levels of guest service at all times.

Seeking a position with a growing organization to make a positive impact on revenues, and experience long-term career growth.

Achievement

- Achievement of food sanitation and hygiene Gov. of Alberta by Nait
- Manager of the Quarter "4th quarter 2015" Radisson Edmonton
- Cold Canapé Competition 2008 winner of the Second Prize (Silver medal).
- Chef of the Year Competition 2008 awarded a Merit Certificate of Participation.
- Cold Canapé Competition 2007 winner of the Second Prize (Silver medal).
- The opening of Sheraton Gambia Hotel Resort at 2006.
- NESTLÉ Competition DUBAI 2005 awarded published entry "Menus of the Masters 2005".
- Salon Culinaire 2001 awarded of a Merit Certificate for the Cold Starters.
- An employee of the month Le Meridian Cairo September 1998.
- Salon Culinaire 1998 awarded of a Merit Certificate for the Cold Starters.

HIGHLIGHTS

- Awards-winning, innovative with an exceptional record of service and international experience at Well-known overseas hotels
- Inventory management familiarity
- Excels in supervising large and overseeing the food revenue.
- Modern Cuisine technique.
- Known for producing top-quality food with a very high-end presentation.
- HACCP Certified & HACCP Team Member with excellent knowledge of hygiene & food safety rules
- High volume production capability
- Focus on portion and cost control.

PROFESSIONAL EXPERIENCE

TouchMark at Wedgwood Edmonton, Alberta, Canada

Oct. 2018- Till Now
Chef

Touchmark is a full-service retirement community has built a reputation for catering to the needs and aspirations of active, Touchmark at Wedgwood is already being referred to as the "Cadillac" of retirement communities.

- Implement a new stander from pre-Cooke foot to cook to order standard.
- Coaching kitchen and service staff on new menus and new cooking techniques
- Controlling food cost, reduced the food cost by 15% on first working month.
- Standardizing the recipes with all Touchmark Communities (based in United States)

Royal Glenora Club Edmonton, Alberta, Canada

Oct. 2015- Oct. 2018
Chef De Partie

Joined RGC as member service agent to get chance to improve my customer service, get a better customer communication skills and to help me in my culinary career,
Joined culinary team as CDP to assist the Executive Sous Chef in the kitchen operation by creating quality food in a timely manner.

- Supervision, training, and coaching of dining Room's kitchen staff
- Work as part of the kitchen team to ensure all area of the kitchen are cleaned and ready for service
- Ensure all equipment are properly use, clean and maintain in accordance with company's standard
- Maintain a detailed knowledge of the full menu and be able to explain dish descriptions

**Radisson Hotel south
Edmonton, Alberta, Canada**

**Apr. 9 2014-March 2016
Jr. Sous Chef**

Radisson in south Edmonton boasts 235 hotel rooms and suites, with Meeting facilities and Banquet up to 1200 pax.

- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget, and local labor laws.
- Systematically tasted and smelled all prepared dishes, and observed color, texture, and garnishes.
- Implemented and supported company initiatives and programs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events, and member dining areas.

**Edmonton Hotel and Convention Centre (currently Radisson)
Edmonton, Alberta, Canada**

Line Cook

4 Stars boutique hotel with 168 Brand-new rooms and 40 suites with Banquet and Convention Facilities up to 700.

- Followed proper food handling methods and maintained correct temperature of all food products.
- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Set up and performed initial prep work for food items such as soups, sauces, and salads.

**Centara Ras Fushi Resort & Spa
Maldives**

**15/11/2012-1/02/2014
Sous Chef**

Centara Ras Fushi Resort is an adult-focused resort offering a 140 suites and villas and offering authentic Thai cuisine at Suan Bua Restaurant, Oceans, the all-day dining restaurant with Asia, Europe, Middle East and South American Breakfast, lunch and dinner Buffet, La Brezza the Italian restaurant serves authentic Italian cuisine and specialty seafood Al Khaimah is reminiscent of a Bedouin tent, serving Arabian cuisine.

- Pre-opening team member Prepare all hotel's menu, standard recipes and costing Hiring staff and managing distribution duties and responsibilities of all kitchen associates Report directly to the Executive Chef and manage the activities of the large Operations according to the duties & responsibilities Manage the financial aspects of the assigned food operation, including the successful identification of expense reduction through cost control.
- Reduced food costs by 28 percent by expertly estimating purchasing needs and buying through approved suppliers.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing, and receiving.

**Reef Oasis Beach Resort
Sharm EL Shiekh, Egypt**

**19/10/2010-15/04/2012
Sous Chef**

Reef Oasis Beach Resort is beautiful and welcoming 5-star property, Spread over an impressive 220,000 sqm, the hotel comprises of 1 and 2 story buildings which house 912 rooms with 9 different room categories ranging from Standard rooms to Superior rooms.

- In-charge of the Senses Area which assigned for superior rooms only.
- Direct the daily operation of the Senses restaurant which presents a dinner on a set menu style with choices for up to 200 guests daily.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing, and receiving.
- Consistently produced exceptional menu items that regularly

**Metropolitan Hotel Deira
Dubai, UAE**

**16/04/2009-02/06/2010
Sous Chef**

4-star deluxe hotel is located near the Deira area of downtown Dubai, The hotel contains 135 superbly furnished rooms and suites; The hotel includes 4 outlets, Al Riqqa Restaurant - International Cuisine, Dublin Arms - Irish Pub, Summer Place - Chinese Restaurant, Royalton Lounge - Lobby Lounge.

- Report directly to the Executive Chef and manage the activities of the large Operations according to the duties & responsibilities.
- All duties and responsibilities are to be performed in accordance with the hotel's standard.
- Manage the financial aspects of the assigned food operation, including the successful identification of expense reduction through cost control.

**Sheraton Cairo
Cairo, Egypt**

**14/08/2005- 1/04/2009
Sous Chef (I/c Hygiene & Food Safety)**

A hotel contains 650 deluxe rooms, including 113 suites, 17 outlets and 8 banquet rooms up to 1500 pax.

- Assist in managing a staff of up to 120, oversaw all kitchen and food operations for all the outlets including the daily buffet of the coffee shop "breakfast, lunch and dinner" and all the banquets events.
- Going through food purchasing and negotiated with vendors on food supplies and collecting and evaluating the new food products and samples with a weekly market survey in order to stop on the new items in the markets.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.

**Riyadh Intercontinental Hotel
Riyadh, Saudia Arabia**

**19/04/2003- 16/05/2005
Chef Di Partie**

Great Luxury Hotel for Business and pleasure, 274 rooms with 10 outlets and 4 banquet rooms up to 2500 pax

- Assisting the Ex. chef in preparing and designing the menus based on creative ideas.
- Responsible for Cold kitchen, preparing & presenting cold starters for the fine dining restaurant and all the banquet outlets.
- Manage and running the Oriental Mezza Kitchen and presenting a high quality and taste.

**Concorde El Salam Hotel
Cairo, Egypt**

**10/05/2000- 26/12/2002
Chef Di Partie**

Five stars hotel with 320 rooms and suites, 8 outlets and 8 banquet rooms up to 1200 pax

REFERENCES AVAILABLE UPON REQUEST

PROFESSIONAL DEVELOPMENT

- Advanced Food Hygiene (October 2008) By SGS
- HACCP Implementing Training (August 2008) By Cristal
- Leadership Training (January 2008)
- Hors d' Oeuvres & Canapés Practical Training (December 2007)
- HACCP in Practice Workshop (October 2007)
- Vegetables and Their Application in Cooking (September 2007)
- Professional Kitchen Management (June 2007)
- Japanese kitchen (Intercontinental Dubai August 2003)
- Be My Guest (Intercontinental Riyadh June 2003)

EDUCATION

High Institute of Hotels and Tourism
BA of Tourism & Hotels (Hotels management)
Year of graduation: 1995

Food sanitation and hygiene
Gov. of Alberta
By Nait
2014

For My Work Gallery
Kindly Check My Website:
chef-yehia.com