Curriculum Vitae



Personal Data:

Name	: Mohamed Salah Mohamed Ahmed
Address	: 7, Abu Baker Elsedek St. – Masaken El Shorok - Nasr City - Cairo
Telephone	: 01001700991 - 01120734449
Nationality	: Egyptian
Date of Birth	: 28-12-1976
Place of Birth	: Cairo
Marital Status	: Married
Military Status	: Exemption
E-mail	: <u>simo313313s@gmail.com</u>

Education:

- Bachelor of Commercial Ain Shams University 2005
- Department of Accounting

Language Skills:

Arabic: Mother Tongue English: Good (Spoken - Read - Write)

Work Skills:

Course	Location or Company
Food, Beverage & Service Knowledge	Hotel Mina House
Cost Control – P&L Analysis	Crystal Mind System Company
Management Sciences & Time Organization	On Line Course
Restaurants & Cafes Management	On Line Course
Hazard Analysis Critical Control Point(HACCP)	Chamber of Tourist Establishments

Point of Sale Systems:

- Micros.

- Restaurant Manager.

- Comsys.
- Back & Front.
- PC ROKET

Work Experience:

Company & Brand Name	From - To	Position	Notes
<u>1- Orascom Touristic Establishment</u>			
- Upstairs Disco Dice (World Trade Center-Cairo)	1995 to 1999	Waiter	Opening
- Chiro's Pizza Pomodoro (El Shagra Restaurants)		Waiter	team
2- Global For Touristic Projects (International Cousin)	2/1999 to		
- The Place Boat (El Zamalek) (International Cousin)	12/2001	Captain	
<u>3- Four Seasons Hotel</u> Sharm El Sheikh	1/2002 to 7/2002	Captain	Opening
<u>4- Café MO</u> (Mo Bistro) (International Cousin)			Opening
- Restaurant & Café MO (El Mohandessin - Heliopolis)	8/2002 to 2/2005	Ass. Manager	team
5- Spear International Company			
(French Espresso Bar & International Cousin)	3/2005 to	Restaurant	Opening
- Columbus Café (El Mohandessin)	12/2009	Manager	
- Columbus Café (El Mohandessin – Heliopolis – North Coast)		Area Manager	
<u>6- Le Reve Restaurant</u> (International & Oriental Cousin)		Restaurant	
- El Rehab City- Food Court	1/2010 to 1/2011	Manager	
7- Eat Franchise Company Golio's Café			
(Italian & Lebanese Cousin)	2/2011 to	Operation	Opening
- El Mohandessin – El Zamalek,	10/2014	Manager	
- El Shekh Zaied - Maadi – North Coast			
8- Sun Shine Group Pottery Café			
(International & Oriental Cousin)	11/2014 to		Opening
- Tivoli Dome Heliopolis - Cairo Festival City Mall	1/2016	Area Manager	
- El Rehab City – Madenati			
<u>9- Shanon For Restaurants</u> Meaet Restaurant – Eat بالعربى			
(International, Oriental Cousin & Fast Food)	2/2016 to	Operation	Opening
- Marassi Sidi Abd El Rahman North Coast	10/2017	Manager	
10- Mountain for Restaurants Management	11/2017 to		
(International & Oriental Cousin)	1/5/2020	Operation	
- Mountain Restaurant & Café - Biet Siti Restaurant		Manager	
- Palm City Katamia- Cairo			
<u>11- Burger Lab</u> (Burger & Fried Chicken) -	1/6/2020 to	Operation	
Twins Mall 5 th Statement	12/2020	Manager	
12- Supreme Cafe & Sushi Bay	1/1/2021 -	Operation	
(International, Oriental & Sushi Cousin)	9/2022	Manager	
- Downtown Mall 5 th Statement			
13- Social Specialty Coffee	1/10/2022 till	Operation	
From 2 nd branch to the 7 th branch in Cairo, North Coast branches	Know	Manager	

Notes:

- Start in Columbus Café from 1_st branch to be three branches in Cairo & two seasonal Branches in North Coast.
- Start in Golio's Café from scratch 1_st branch to be four branches in Cairo & two seasonal Branches in North Coast, establish main kitchen to supply all branches by standard semi Manufactory items also create Franchise Manual for the brand name Golio's Café.
- In Pottery café Organize requisitions between branches & main store, also create Front of the House Manual.
- Start in Meaet Restaurant (international cousin) & Eat بالعربى (Oriental cousin) from scratch In Marassi North Coast.
- Work as a Consultant for Restaurant في الطاسة (Egyptian Street Food) in Tivoli Dome Oscan Blue North Coast & Tivoli Dome El Sheikh Zayed. Build the idea, structure, Concept & Manual for the brand name في الطاسة.

Job Descriptions:

- Implementation of engineering drawing for the place from scratch.
- How to choose good members for team work & how to build good team work.
- How to put stable functional hierarchy in the corporation.
- How to manage people with different mentalities.
- Training sequences steps for all departments.
- Give training in:

Service sequences	Hospitality roles			
Materials circulation	Food safety & Hygiene			
Food & Beverage Knowledge (items, components & fitting)				
Sales & Up sales	Relation with our customers			
Point of Sale & Hand Hilde Tools				
Training staff to work under pressure & in any different conditions				

• Give training for all team work members:

Front of the house	Back of the house
Team leaders	Purchasing & Store team

- How to manage orders, purchasing, resave, check & store food, beverage & general products.
- Manage other departments like Human Resources.
- How to manage prep area for manufacturing semi final food products.
- How to manage maintenance of devices (schedule of maintenance & fix the damages).
- Administrator of documentary session for all departments in the corporation.
- Ability to calculate the cost for all departments & products (General Cost) Also, Consumption Accounts for all departments.
- How to deal with P&L sheet (Profit & Loss).
- Commitment by Standards.
- Put Action plane for all tasks & persons.
- Put plane for the long & short time & deal with it.
- Follow up the action operation direct with the guest.
- Put work plane for events during the year & change for business needs.
- Make good relation with our customers.
- Put plane for how to up sealing our products.
- How to taste quality of food & beverage products.
- How to teach our team to be belongs to our Name.
- Ability to learn any new tasks, understand it & deal with it in short time.
- How to upgrade myself, my work, my company & my staff.

You can ask about references

Thanks

Mohamed Salah.