

Curriculum vitae of Taoufik Ismail (Director of Food and Beverage)

"A job that allows me to grow in the company, where I can make positive contribution to the growth of the firm, where I am comfortable with the coworkers, a job that pays a decent salary and where I am so interesting motivated to continue teaching myself to be the best that I can be in the Hospitality industry".

A senior member of the Emirates Culinary Guild

Personnel bio data

Family name: Ismail, First name: Taoufik ,Father's name: Abdelmajid

Date of birth: October 4th, 1960, Place of birth: Mahdia Tunisia.

Civil status: Married Passport number: T385640

Place of issue: Abu Dhabi Date of issue: 05-05-09 Expiry date: 04-05-14

Landline: 009671432730

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Summary

Over 25 years of experience in the hotel field and the hospitality industry gave me lot of confidence and the chance to show my creativity abilities..

Excellent verbal communications
Supervision skills, Office administration
Strong problem solving, Team building skills
Good interpersonal relationships, High volume workload
Accomplished on Job training course, Accomplished Train the Trainer Course
Certification: Brevet de Technician Superior in Hotelier
Certified Professional Aptitude, Time Management
Self Management, Creative Thinking, Presentation Skills, Team Building

Specialties

Nouvelle cuisine-Italian specialization-creative theme nights. Cost controlled along with complete guest satisfaction, HSE and HACCP maintained as per daily follow up and staff training

Recent achievements

Planned for the opening of the five stars luxury hotel, made all the layout of all the four kitchens and the five restaurants. Prepared all appropriate budgets, made all the orders of all needed kitchen equipments and utensils, recruited needed staff for all outlets, planned for all menus, including special events, prepared all needed HSE training programs..Being a senior member of the Emirates Culinary Guild.

Educational background

#University: 1983 To1985: Superior Hotel & Tourism Institute Sidi Dhrif obtained high technical brevet BA (Hotel and Tourism-Cuisine)

#secondary school: 1978 to 1982: Bizerte military school obtained baccalaureate mathematic & science.

Professional bio data

Training courses attended

May to Sept 1983: hammamet Sheraton hotel, garde manger/saucier. May to Sept 1984: hotel management institute (laurassi) food & beverage outlets.

July 1994/ academy Accor: sales; team direction.

Professional experience

Nov 2009 up to date: Director of food and beverage –Al Bustan Luxurious Suites,5 luxury hotel, Sana'a-Yemen.

Web site: www.albustanlsuites.com

Hotel Profile: A five stars luxury hotel,32 junior suites and two Royal suites, coffee shop, pizzeria, mediterean restaurant, oriental café and grill, vip business club, room service, meeting room (250seats).

*Sept 2006 to October 2009: Abu Dhabi National Hotel Compass Middle East LLCs: Operations Manager.

Web site: www.adnh.com

Company Profile: Leading Hotels management and catering company in the Middle East with 22 hotels and more than 60 catering operations.

Sept 2004 to may2006 Executive chef Spartina Park Hotel 5 hotel,(Ukraine).

*June 2002 to august 2004: Running my own business.

April 2000 to may2002: Ramada Hadda Hotel, Sana-a, 4, food & beverage manager.

May1997to April2000: Al Diana German Resorts, Djerba Tunisia,4,executive chef.

June 1995 to April 1997: Hotel Club Marina Beach, Djerba Tunisia, 4, executive chef.

June 1994 to June1995: Royal Garden palace, djerba,5, head chef.

March 1991 to may 1994: kheops Hotel, Nabeul Tunisia, 5, head chef.

*August1985 to Jan 1991 head Chef Abu Dhabi National group of hotels started as a chef de partie in Abu Dhabi Sheraton.

May to Sept 1985: Hammamet Sheraton hotel,5,chef de partie.

Language accuracy: write & speak Arabic, French, English, can understand Italian & German as well.

Personal References

*Mr. Abdul Aziz Osman, CEO (Abu Dhabi National Hotels)

e-mail: <u>osman21@gmail.com</u> Mobile: 00971504414871

*Mr.Awad Salah, General Manager (Al Bustan Luxurious Suites)

e-mail: projectmngr@albustanrealestates.com

e-mail: ams1953@hotmail.com

Mobile: 00967711777204 Land line: 009671214310

*Mme Zakour, Product Quality (Ministry of the Tunisian Tourism)

Mobile: 0021620142005 Land line: 0021671105400

Special events achievements

Car park, giant couscous night, Italian food & wine festival, seafood gallery, Chinese night, Spanish night, German Koch studio festival, Ali baba night, ice cream festival, Yemeni heritage days, strawberry festival.

New hotels opening Experience:

Al Bustan Luxurious Suites, Sana'a-Yemen (five stars)

Spartina park (Ukraine) (five stars)

Yadis hotel (Djerba) (four stars Lux)

Royal Garden Palace (Djerba) (five stars)

Catered to his highness Sheikh Zayed Bin Sultan Al Nahian the President of U.A.E

Catered to their Excellencies the Presidents and leaders of the Arab countries