**Walid Alaa Eldin Elsadek Salem**

**Civil Tourism and Hotels**

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**Kingdom Of Bahrain**

**Objective:**

**A Challenging career opportunity in the tourism and hotels field, where by my personal skills can be further developed and applied.**

**CERIFICATE OF ACHIEVEMENT:**

**Training from ACCOR HOSPITALITY for** **Food & Beverage** **from France**

**Certificate from Novotel Riyadh Al Anoud of Trained In front Office and Food & Beverage Department**

**Certificate of achievement from Four Season Hotel (Saudi Arabia - Riyadh) for completing internship in kitchen.**

**Certificate from Four Season Hotel of good conduct, behavior and work.**

**Certificate from Four Season Hotel of good conduct, behavior and work in the Services from (Arab Republic of Egypt).**

**Ability to work individually and as an effective Team member.**

**Education:**

**niversity (1) : from the Faculty of**  [**HOSPITALITY AND TOURISM '09**](http://www.facebook.com/srch.php?ed=TAYLOR%27S%20SCHOOL%20OF%20HOSPITALITY%20AND%20TOURISM&yr=2009)**, Malaysia, Taylor's University**

**University (2) : One line Degree of Business Administration in Hospitality Management, USA, Collins University 2012**

**General grade : Excellence**

**Graduation year : Study ( 2012 )**

**WORK EXPERIENCE:**

**A highly talented individual with extensive experience in coordinating entire station and communicating with front- and back- of-the-house personnel to provide a dining experience that meets or exceeds guest expectations processing guest orders of ensure that all items are prepared properly and on a timely basis**

**Previous job**

Work in Four Seasons Hotel Cairo at First Residence (Services) 1/6/2006 to 30/7/2007

**Previous job**

Work in Four Seasons Hotel Riyadh at Kingdom Centre (Kitchen) from 1/9/2007 to 1/10/2009

**Previous job**

Work in Novotel Hotel Riyadh Al Anoud ([Banquet Supervisor](http://www.facebook.com/pages/Banquet-Supervisor/144447905574706) ) February 2010 to April 2011

**Previous job**

Work in Holiday Inn Olaya (Assistant Banquet Manager & Sales Manager )

June 2011 to March 2012

**Previous job**

Work in [Amad Technical Consultation and Laboratories](http://www.facebook.com/pages/Amad-Technical-Consultation-and-Laboratories/383965221622274) (Events & Business Development Assistant) March 2012

**Previous job**

Work in Sport Expert (Assistant Transportation mangers OB Vans & EVS Sport & producer &Translator) December 2012 To 2014

**Previous job ( Soft opining )**

Work in TIARA HOTEL RIYADH ( Banquet Manager & Coffee Shop Manager & Operation Manager ) February 2014 TO 2015

**Previous job**

Work in Four seasons hotel Doha ( banquet captain) June 2015 to February 2011

**Previous job**

**Transfer from four seasons doha to four seasons Kuwait ( banquet captain ) pre-opening team**

February 2017 to December 2018 (leaving of passport renew)

**Current job**

**Jumeirah Royal Saray Bahrain pre opening (Banquet & In- Room Dining Supervisor)**

**February 2018 up to dates**

**Banquet:**

• Reporting directly to Food and Beverage Director, Managing Banqueting operations with team 400 pax capacity

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• Currently working as a banquet supervisor managing the day to operation and creating a memorable experience for our guest.

• Direct repot includes the kitchen team, Stewarding, F&B Manger

• Main responsibilities are to ensure that the highest standards of food and beverage service successfully opened Shisha Café after transitions period

• Work within budgets, Marketing plan, Policies and Procedure

**In-Room Dining Supervisor**

• Coordinate and manage the In-Room Dining & Private Bar department operation, including front-of-house and back-of-house to continually uphold standards of IRD performance, policies and procedures and service standards pertinent to the efficient operation of IRD

• Oversee the kitchen team to ensure a consistently good standard of food quality, efficient profitability and creative presentation

•Taking charge of In Room Dining in the outlet manager absence.

• Responsible for ensuring the IRD budget is achieved while maximizing profitability

• Ensure that department reports, schedule, logbook, inventories are completed.

• Ensuring that all amenities are managed well.

• Providing Personal Butler Service

• Providing consistent, regular communications with all team members to ensure colleagues are up to date and well informed of FS policies, procedures, special events etc. (via team meetings and briefings)

• Assisting and training employees to achieve the FS standard quality during the delivery of food and beverage to guest’s rooms

• Attend and participate all required meetings as scheduled.

• Leading and training Private Bar employees to achieve the FS standard quality during the delivery of Private Bar food and beverage to guest’s rooms

• In charge of VIP, and special guests

• Help Pool Bar in daily operation and Banqueting Room with special events

• Help other F&B outlets when needed

Ensure that the highest standards of customer care, service and food quality are being delivered

• Handling complaints

• Responsible for new team members trainings

**Previous Training:**

From 1/12/2007 to 30/1/2009 in Four Seasons Hotel Riyadh at Kingdom Centre ( In Kitchen In Restaurant Season and Restaurant Italian Quattro and Restaurant The Grill and Oasis training )

From 1/6/2006 to 30/9/2007 in Four Seasons Hotel Cairo at First Residence ( Services in Egypt) training

From 1/3/2006 to 30/5/2006 in Movenpick Resort Cairo

Academy Navy in ALEXANDRIA, Egypt (course English)

**Computer Skills:**

Windows XP operating system.

Microsoft Office (Word, Excel, PowerPoint).

International Driving License ( IDL )

Opera Hotel Edition

Fidelio Hotel Edition

Micros System

EVS Sports

ADACO

HRsuits

**Language Proficiency:**

Arabic Mother tongue.

English excellent.

**REFERENCES**

Upon request

Ps: Thank you for taking the time to review my resume. I'd welcome the opportunity of scheduling a phone or Skype interview at your convenience. You can call me at this number +973 35424792 or Skype @ Waleed20034 I look forward to speaking with you and thanks again for your consideration

***All certificates and detailed CV are available upon request***

***Waleed Salim***