

MOHAMED SALEH

CHEF DE CUISINE | EXECUTIVE KITCHEN AND CATERING OPERATIONS

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PROFILE SUMMARY

Award-winning Chef de Cuisine with more than 25 years of experience in five-star hotels, luxury resorts, high-volume catering, banquet operations, and kitchen leadership across Egypt, Saudi Arabia, and Qatar. Experienced in leading diverse culinary teams, organizing kitchen operations, developing menus, controlling food cost, maintaining food safety standards, and delivering consistent results in demanding hospitality environments.

Proven experience managing banquet and catering operations for up to 3,000 guests, operating kitchens serving up to 1,000 covers per day, creating more than 120 VIP menus, and supporting kitchen setups from the ground up. Combines strong hands-on culinary expertise with team mentorship, operational discipline, quality assurance, purchasing control, and continuous professional development.

WORK EXPERIENCE

Chef de Cuisine

August 2012 – Present

Batteel Qatar (Green Oasis), Doha, Qatar

- Lead daily kitchen operations and supervise the culinary team to maintain quality, consistency, productivity, and service standards.
- Design and execute more than 120 VIP menus for high-profile clients and functions.
- Control food cost, purchasing, product quality, and kitchen-related quality assurance activities.
- Coordinate production, preparation, service, and kitchen workflow across operational requirements.
- Coach and mentor culinary staff to strengthen performance, teamwork, discipline, and professional development.
- Apply HACCP, food safety, sanitation, and hygiene practices throughout kitchen operations.

Senior Sous Chef

August 2009 – November 2011

Karan Hotel Suites, Saudi Arabia

- Managed daily kitchen operations serving up to 1,000 covers per day.
- Supervised food preparation, production, service coordination, and kitchen team activities.
- Oversaw hygiene, sanitation, inventory control, and banquet execution.
- Supported the establishment and operation of a kitchen from the ground up.
- Contributed to a three-day SABIC event serving approximately 3,000 guests with three meals per day.
- Coordinated with culinary and service teams to maintain high-volume production and event readiness.

Sous Chef

January 2009 – June 2009

Iberotel Lido, Sharm El Sheikh, Egypt

- Prepared food for hotel guests and staff in buffet service operations.
- Supported daily kitchen organization, production, cleanliness, and team coordination.
- Maintained food quality, hygiene, and service standards in a resort environment.

Sous Chef

September 2007 – December 2008

Domina Coral Harem Hotel, Sharm El Sheikh,
Egypt

- Managed buffet operations and seafood restaurant activities.
- Supervised food preparation and service coordination across assigned kitchen sections.
- Maintained hygiene and sanitation standards while reducing food waste

Chef de Partie

May 2005 – August 2007

Movenpick Golf Sharm El Sheikh, Egypt

- Managed the BBQ restaurant and dinner buffet operations.
- Coordinated preparation, production, presentation, and service within assigned sections.
- Supported consistent food quality and efficient kitchen workflow.

Demi Chef de Partie

April 2004 – March 2005

Coral Bay Hotel, Sharm El Sheikh, Egypt

- Worked in the Garde Manger section and supported cold kitchen production.
- Maintained hygiene, sanitation, preparation, and presentation standards.
- Coordinated with kitchen colleagues to support timely service.

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October 1999 – February 2004

Movenpick Jolie Ville, Sharm El Sheikh, Egypt

- Assisted with À la Carte kitchen operations and buffet production.
- Supported food preparation, mise en place, service, and kitchen organization.
- Developed foundational experience in five-star hotel kitchen standards.

Commis

January 1998 – September 1999

Semiramis Floating Hotel, Cairo, Egypt

- Supported several kitchen sections and assisted with daily food preparation.
- Developed practical experience in hotel kitchen procedures, teamwork, hygiene, and service

Commis

March 1997 – December 1997

Basma Hotel, Aswan, Egypt

- Worked in the pastry kitchen and supported preparation and production activities.
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EDUCATION

Bachelor's Degree
High Institute for Tourism and Hotels, Alexandria, Egypt

1999–2003

CERTIFICATIONS & COURSES

- HACCP Training, 2008
- SGS HACCP, 2005
- Management Training, Movenpick Golf Hotel, 2007
- Hospitality Leadership, 2008
- Communication and Teamwork, 2007
- Professional certificates from Crystal Company
- Professional certificates from the Egyptian Chefs Association
- Certificate associated with the World Economic Forum, Davos 2006
- Additional Studies: Cost Accounting

LANGUAGES

- Arabic: Native
- English: Upper Intermediate (B2)
- Italian: Basic Conversation (A2)

HARD SKILLS

- Kitchen Operations Management .
- Catering and Banquet Operations .
- High-Volume Food Production
- Menu Development and Menu Engineering .
- VIP Menu Design and Execution .
- Food Cost Control and Purchasing .
- Inventory Management and Waste Reduction .
- HACCP, Food Safety, and Sanitation .
- Quality Assurance and Hygiene Standards .
- Buffet and À la Carte Operations .
- Seafood, BBQ, Pastry, and Garde Manger Operations .
- Arabic, Mediterranean, and International Cuisine .
- Event Catering for Up to 3,000 Guests .
- Kitchen Operations for Up to 1,000 Covers per Day .
- Kitchen Setup and Pre-Opening Operations
- Microsoft Office
- Google Workspace
- Email Communication

SOFT SKILLS

- Team Leadership .
- Staff Training and Mentoring .
- Communication and Coordination .
- Teamwork and Collaboration .
- Problem Solving .
- Decision Making .
- Time Management .
- Attention to Detail .
- Adaptability .
- Continuous Learning.