

Rabih BOU NASSIF

Date of Birth: July, 13, 1989

Nationality: Lebanese

Address: Furn el Chebbak

Beirut, Lebanon

Tel: +96170081860

E-mail: rabihbn@hotmail.com

Education:

- | | |
|-----------------------|---|
| 2016 – Present | Master of Business Administration (MBA) – Supply Chain Management Concentration (Expected Graduation 2019) |
| 2007 - 2010 | Bachelor of Science in Hospitality Management. Sagesse, Faculty of Hospitality Management with the academic certification of Ecole Hotelière de Lausanne. |
| 2007 | Baccalaureate Scientific section, Sagesse School- Ashrafieh |

Work and Training Experience:

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|---------------------------|--|
| 2017 - Present | Production & Purchasing Manager at L'Atelier Du Miel <ul style="list-style-type: none">- <i>Ensure supply is seamless to all sales streams by forecasting production needs and catering for special requests and by relaying production needs between sales streams and kitchen, while efficiently managing suppliers, stock and maintaining costs at target levels.</i> |
| Winter 2013 - 2017 | Purchasing Manager at Abela Delices Catering <ul style="list-style-type: none">- <i>Developing, leading and executing purchasing strategies, seeking reliable suppliers, determining quantity and timing deliveries, monitoring and forecasting upcoming levels of demand.</i>- <i>Dispatching system for all events and branches.</i>- <i>Quality Control: all the process from receiving raw products till delivering ready to eat meals to customers.</i> |
| Winter 2012 | Stock Control at Abela Delices Catering. <ul style="list-style-type: none">- <i>Menu Costing</i>- <i>Control inventory and manage any discrepancies.</i> |
| Summer 2011 | Floor Supervisor USM catering |

Winter 2011	Accounts Receivable in the Finance department. Hotel Rotana Arjaan-Raouche.
Fall 2010 - 2011	Cost controller and purchasing officer at “Yanni” bakery.
2007 - 2011	Sagesse, on campus practice and special events etc. planning Theme nights Preparations and executions. Participate in sessions on campus (guest speaker, presentations...) Participate in extra events (Banqueting, weddings, dinners...)
2009 - 2010	Cashier at Biel. Beirut.
Summer 2009	Internship program Rooms Division and Administrative areas (3 months). The Phoenicia Hotel Intercontinental Beirut. Internship in the Finance department (1 month) The Phoenicia Hotel Intercontinental Beirut.
Winter 2008 - 2009	Internship program housekeeping and Maintenance & engineering dept. The Phoenicia Hotel Intercontinental Beirut.
Summer 2008	Internship program in the F&B domain. Aldemar Hotels & Resorts, Rhodes- Greece.
Summer 2006	Waiter in “Staff Gate” Company. Beirut
Summer 2004 - 2005	Assistant Chef in “Patisserie Sami”, Kahaleh, Baabda.

Training Certifications:

Winter 2015	Level 3 Award in Supervising Food Safety (Highfield)
Summer 2012	Level 2 Award in Food Safety (Highfield)
Summer 2012	Certification in Basic Food Safety (G.W.R)

Computer skills:

Omega, PIMS, BIM, Opera, Fidelio, Micros, Sun, Microsoft Word, Excel, PowerPoint, Internet.

Language skills:

English (fluent), Arabic (native), French (fluent).

Extra-curricular activities:

Basketball, music and traveling.

Social activities:

Scout: group chief.

Summer camping.

References are available upon request.