

WASSIM AL AWAR



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Beirut, Lebanon.

SKILLS

Food Safety.

Training and development.

Goal oriented.

Customer service.

Problem solving.

Team work.

Management.

Auditing.

Quality and cost control.

Loss prevention.

Time management.

INTERESTS

Football, Photography, Training.

LANGUAGE

Arabic (Native language).

English (Expert).

Italian (Expert).

OBJECTIVE

Looking to secure a management position to leverage on 9 years experience in delighting customers, managing operations, and improving the profits and reputation of organization.

EXPERIENCE

Al Shaya group.

September 2016 - December 2020

Assistant restaurant manager

To assist the Line Manager to manage ordering and obtaining supplies.

Ensuring compliance to sanitation, hygiene, health and safety legislation and organisational and quality requirements and working policies and procedures.

Subject to agreed criteria, recruitment, training, set action and targets, appraise and manage performance, development, coaching and general support of all team members to ensure targets are met.

Al Shaya group.

August 2011 - September 2013

Staff

Al Shaya group.

December 2013 - September 2016

Restaurant Supervisor

Pineland resort

May 2010 - June 2011

Receptionist

EDUCATION

AUCE American University of Culture and education

BA, Human Resources Management

2.05

ISIS Margaritone Italy

Industrial technician (High school)

60

PROJECTS

Food safety training

Assure that all team members are able to apply food safety rules.

High risk in food safety.

Cross contamination.

Customer service training.

Focus on customer service.

Problem solving with customers.

Respect, Listen and thank.



ACHIEVEMENTS & AWARDS

Food safety for managers.

Fire safety, escalating system, risk management.

Best store, four times in a row best shoppie score.