

Michael Obeid

Marketing Student

I am an energetic, ambitious person who has developed a mature and responsible approach to any task that I undertake, or situation that I am presented with. I strive to leverage and improve my skills everyday...



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Miziara, Lebanon

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EDUCATION

Marketing – 3rd Year (Minor IT)
Lebanese University – Faculty of Economical sciences and Business administration

12/2022 – Present

Marketing – 2nd Year (Minor IT)
Lebanese University – Faculty of Economical sciences and Business administration

11/2021 – 07/2022

GPA: 75/100

General Business – 1st Year
Lebanese University – Faculty of Economical sciences and Business administration

11/2020 – 07/2021

GPA: 75/100

Elementary School to High School
Sainte Famille Maronite, Miziara – Lebanon

2005 – 2020

Lebanese Baccalaureate – General Sciences

CERTIFICATES

Digital marketing track (part of the Rainmakers Program–TEC)

Fundamentals of digital marketing (Google)

LANGUAGES

Arabic
Native or Bilingual Proficiency

English
Full Professional Proficiency

French
Professional Working Proficiency

INTERESTS

Music

Physical Activities

Reading and Learning

WORK EXPERIENCE

Manager – Cashier
Lahoud's Grocery Store

07/2022 – 11/2022

Achievements/Tasks

- Managed the stocking and cleaning of shelves while advising multiple customers daily.
- Operated cash register with high accuracy and speed.
- Balanced transactions at end-of-day for cash reconciliation and inventory management purposes.
- Placed purchase orders for items on a daily basis.

Supervisor – Cashier (Summer and fall only)
La Crepinetter Restaurant

2018 – 2021

Achievements/Tasks

- Conducting regular inspections of the restaurant kitchen to determine whether proper standards of hygiene and sanitation are maintained.
- Overseeing food preparation, presentation, and storage to ensure compliance with food health and safety regulations.
- Checking in on dining customers to enquire about food quality and service.
- Monitoring inventory and ensuring that all food supplies and other restaurant essentials are adequately stocked.
- Reviewing customer surveys to develop and implement ways to improve customer service and Resolving customer complaints in a professional manner.

SKILLS

Html–CSS

Office 365 suit

Adobe XD

Figma

WordPress

Oracle SQL

Omega POS

Customer Service

Written and Oral Communication

Reacting Under Pressure

Problem Solving

Critical Thinking

Critical Analysis

Research