

# Joelle Challita

# **Operations and Barista Manager**

# joellechallita25@gmail.com

70660023

Lebanon, Beirut, Ashrafieh

## Work experience

 $\textbf{Quality Control and Barista Trainer} -- \textbf{Green \& Co, Illy Coffee} \ \textbf{Beirut, Gemmayzeh}$ 

Since July 2023

- Creates a comprehensive training program covering coffee preparation, machine operation, and fosters a dynamic coffee culture within the team.
- Observes, measures, and records various coffee aspects at client interactions, ensuring a consistent and high-quality coffee experience.

Operations and Branch Manager — SLD Bar, Salad and Healthy Bar Beirut, Saifi

From January 2019 to July 2023

- Developed SOPs for kitchen and floor operations. Oversaw staff recruitment, training, quality assurance, and monitored floor and kitchen performance.
- Responsible for food and beverage procurement. Drove profit goals and control of coast, and managed online platforms such as Toters and Zomato.

Business Owner and Manager — Joey's , Sophie's Kitchen, Varda Nomad

From September 2021 to March 2023

- Catered for social and private events. Responsible for project and concept design, in addition to conducting market study, financial study and creating menu and recipes.
- Responsible for implementation throughout events over the span of a year, mort successfully with Virgin Radio Lebanon, and Le Marche Aux Puces in Forum de Beyrouth.
- In charge of all operational and back office work including sourcing, logistics, management, staffing, and social media platforms.
   <a href="https://www.instagram.com/joeys.kaake/">https://www.instagram.com/joeys.kaake/</a>

Branch Manager — Bardaro, Restaurant Pub and Events Hub Beirut, Badaro

From January 2019 to July 2019

- Planned and executed over 60 events in a 6-month period, featuring musical bands, dance performances, comedy shows, garage sales, and open buffet caterings.
- Oversaw event logistics, catering, invite lists, reservations tracking, and floor operations.

**Branch Manager at Caribou Coffee** — Ghia Holding, Restaurants Groups in the Middle East and Europe Metn, Naccache

From January 2015 to January 2017

- Provided training to all team members in the areas of operating standards, customer service and product knowledge.
- Developed and executed sales and profit plans maintaining proper loss prevention.
- Performed all SOP duties, front and back of house functions including opening and closing procedures and cash management.

# **Computer skills**

Microsoft Office, POS Software such as Ace, Omega, Squirrel.

#### **Assets**

Strong Leadership, Problem Solver, Organized, Can Work Under Pressure, Efficient With Time Management

## Languages

Arabic

**English** 

French

### **Interests**

History and archaeology

Vocalist and guitarist

Camping and nature scouting

## **Travel**

South Africa - Johannesburg
Tourist

# Saudi Arabia

Burgundy, Haute Couture, Project

#### Bosnia

Tourist

## **Workshops and Training**

#### Done, Certified HCITB trainer Mark Dickinson

- Training Trainers, a three days program.
- Management Development, a seven days program.

## DigitalAg4Her Hackathon - Berytech

- Develop agri-food solutions using technologies such as Big Data, Artificial Intelligence, etc.
- Learn how to transform an idea into a valid business solution through intensive online workshop, prototype solutions, and then pitch it to a panel of judges.

## **Education**

Arts and Archeology — Lebanese University Metn, Fanar

Since 2022

Baccalaureate degree in Humanity — Ecole Secondaire des Filles de la Charitee Beirut, Ashrafieh

From September 1994 to July 2009