

Ramy

Mohamed Metwaly

Chef De Partie

Ref : 0002

ABOUT ME

Experienced Chef with 15+ years in the industry. Skilled in creating complex and innovative dishes, managing staff and kitchen operations, and maintaining exceptional standards of hygiene. Highly creative Chef with a flair for developing unique and flavourful dishes.

Experienced with many cuisine , Italian, French , Japanese, Gard manager , oriental , middle east .

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WORK EXPERIENCE

Demi Chef de Partie

2019 - current

Fourseasons Nile Plaza I cairo

- Assist the head chef in the fulfilment of his or her duties in order to ensure the smooth running of the kitchen.
- Always maintain a high standard of personal appearance and hygiene.
- Maintain good working relationships with your own colleagues and all other departments.
- Be aware of the action to be taken in the event of fire.
- Carry out cleaning within your own department ensuring that hygiene and safety standards are maintained.
- Have a complete understanding of the hotel's employee handbook and comply with the regulations contained within.

1_Bulona opening restaurant

2_gard manager cold

3_Sushi bar and typaniaki

4_Banquet and citring

5_Task force fourseasons Seychelles

EDUCATION

Hospitality and tourism Diploma
2009

HACCP Certificate Training
2022

Skills

- Very Fast Learning
- Good communication
- Good in team work
- Ability to work under Pressure
- Familiar with hygiene standards

Demi Chef De Parties

2015 - 2019

FIRMONT NILE CITY

*Firmont Gold private business men services

- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organizational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry
- Help to ensure the smooth-running of your section, working closely with the team to execute.
 - Have a high standard of food preparation, attention to detail, portion control and minimal wastage.
 - Assist senior chefs where required in recipe and dish development.
 - Keep organised and maintain high standards of a Michelin-starred kitchen.
 - Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.
 - Deliver an exceptional experience for our guests from the kitchen and in the dining room
 - Carry out any other duties reasonably requested by a member of the Management Team.

Commi I

2013 - 2015

Nile Kempeneski Hotel /Turkish restaurant

- Measuring meal ingredients accurately for the chef de partie
- Preparing meals by washing, peeling, and chopping fruits and vegetables and seasoning different kinds of meat
- Preparing basic salads and sauces for meals, as directed by the chef de partie
- Receiving deliveries and verifying that all ordered items are received and are good quality
- Taking inventory of restaurant supplies and notifying the supervisor when stock is low
- Disposing of the expired and spoiled food items stored in stock rooms, refrigerators, and freezers
- Cleaning and ensuring that all the work stations are organized and properly sanitized
- Preparing all the meal items to be presentable as instructed by the chef de partie

Commi I I

2009 - 2013

Fourseasons First residence

- To be able to work under pressure, for long hours in a heated environment
- Has the ambition to succeed.
- Shows willingness to work, learning everything possible during the period of employment
- Assist the kitchen team to maintain and improve quality, standards and cleanliness required by the chef
- Ability to work hours required and section assigned by the Executive Chef/Sous Chef