

CURRICULUM VITAE



Ref: H0004

Personal information

Name : Adnan Oukla
Age & date of birth : 5/11/ 1954
Nationality : Sweden
Languages : Arabic, English & Swedish
Education : Damascus University Agricultural Engineering.
Current location : Sweden
Required Employment : Lebanese Chef

Profile :

A proactive, intelligent and innovative team leader, with extensive time management and prioritization ability. A multi – tasker and project manager . Who coordinates resources effectively , who take an objective overview and generates viable solution.

Energetic and dynamic, relishes challenges and demonstrates in depth strategic planning ability to facilitate operational and procedural planning.

A perceptive and supportive communication who leads by example and encourages cohesion and commitment through the identification and development of potential.

Demonstrates diplomacy, an empathetic approach and a genuine desire to assist in sometime – sensitive situation

Career History :

18/11/2015 till now : Lebanese chef de cussin at Blekan restaurant in ronneyby-sweden

10/08/2014 - 17/11/2015 : Lebanese chef de cussin at Andra vaningen restaurant in ronneyby-sweden

11/10/2011-07/03/2014 : Lebanese chef De Cussin Oriental food Cairo Fairmont hotel

08/4/2011 – 10/10/2011 : Chef De Cussin, Lebanese food Sharm El Sheikh Savoy hotel

18/8/2005 – 18/8/20006 : Sous Chef De Cussin Oriental food in Damascus Four season Hotel for open team

16/1/2004- 8/7/2005 : Chef De cussin Oriental food Sheraton Daman & Tower (KSA)

5/8/2002 – 10/1/2004 : Executive Chef Garden City Restaurant & Rio Damascus (SYR)

3/5/2001 – 30/7/2002 : Executive Sous Chef Intercontinental hotel in Madinah (KSA)

01/1/2000 – 25/12/2000 : General Chef Assistant in Carlton Damascus Hotel (SYR)

25/5/1998 – 24/6/1999 : Executive Chef Intercontinental Makkah Guest Palace

2/6/1994 – 15/12/1997 : Sous Chef Meriden Hotel Jeddah Saudi Arabia

1/10/1989 -20/2/1994 : Chef Oriental food Damascus Cham Hotel

1/4/1988 – 30/8/1989 : Executive Chef Oriental Ozo Hotel Libia

1/2/1982 – 5/12/1987 : Chef De Partie Oriental food Restaurant Abu Kamal in Syria

1970 – 1976 : Chef Dime Chef De Partie Samiramis Hotel in Syria

Trainings and Qualification :

- Basic food hygiene training
- HACCP training
- Food safety quality training