

CHADY BAYRAM

CHEF DE CUISINE



Ref: H0007

SUMMARY

Passionate and dedicated Chef de Cuisine with over 15 years of experience in leading culinary teams, delivering exceptional dining experiences, and driving operational excellence. Proficient in menu development, inventory management, and kitchen organization. Recognized for creativity, leadership, and strong communication skills. Excited to join a dynamic and innovative culinary team to create unforgettable meals and contribute to a culture of culinary excellence.

HARD SKILLS

- Kitchen Management.
- Budgeting, Cost Control & Inventory.
- Forecasting & Resource Management.
- Food Safety and Regulations.
- Menu Planning, Development, Plating & Presentation.
- Staff Training & Performance Assessments.

KEY ACHIEVEMENTS

Enhanced Kitchen Operations

Streamlined kitchen processes that improved service speed by 25% directly boosting guest satisfaction and table turnover.

Recipe Development initiative

Collaborated on a project that resulted in a 15% sales increase from new menu launches featuring innovative dishes.

Employee Retention Strategy

Implemented training programs and leadership initiatives that decreased kitchen staff turnover by 20% in one year.

Cost Reduction Success

Reduced food cost by 15% through efficient resource management and waste reduction strategy.

EXPERIENCE

EgyptAir

Executive Chef (Consultant) – Cairo, Egypt Dec. 2024 – Feb. 2025

- Led culinary operations for EgyptAir's in-flight catering service, ensuring high-quality meal preparation and presentation for passengers.
- Managed and trained a team of chefs and kitchen staff to maintain consistency in food quality and service efficiency.
- Developed and implemented menu plans that aligned with the company's brand and passenger preferences.
- Provided expert guidance on food safety, hygiene standards, and kitchen management practices.
- Collaborated with suppliers to source high-quality ingredients while managing cost control measures.

Afkar Holding - (MAIN LLC) Company

Babel Lebanese Restaurant – Cairo, Egypt

Head Chef 2023 – 2024

- Back to Babel Restaurant.

Four Seasons Hotel - Cairo at Nile Plaza, Egypt

Byblos Lebanese Restaurant

(RESEARCH & DEVELOPMENT)

PREOPENING 2023 – August 2023

- Implementing the opening process of the restaurant, building out a Lebanese menu to feature the authentic Lebanese cuisine, ensuring that all food items meet the highest quality standards.
- Staff Training to develop the working system to run smoothly day in and out & achieve our goal and provide the best dining experience to the guests.
- Food hygiene & safety regulations, such as HACCP, Food Safety Hazards.

- Menu costing statistic and analysis to determine cost percentages, menu prices, and sales values to make generalizations about the relative value of each menu item.

Afkar Holding - (MAIN LLC) Company
Babel Lebanese Restaurant - Cairo, Egypt
Head Chef 2022 - 2023

- Oversee daily kitchen operations and ensure smooth workflow.
- Ensure all dishes are prepared to the highest quality standards & ensure consistency.
- Monitor food inventory and place orders as needed.
- Manage kitchen staff, including hiring, training, and scheduling.
- Adhere to all health and safety regulations & maintain a clean and safe kitchen environment.
- Monitor and manage kitchen budget effectively & Control food costs and minimize waste.
- Conduct regular performance reviews and provide feedback to staff.
- Coordinate with suppliers to ensure the best quality ingredients.
- Handle customer feedback and resolve any issues promptly.
- Develop and implement training programs for kitchen staff.

**Taj Hotel - Mumbai, India
Middle Eastern Restaurant**

Head chef 2021 - 2022

Le Boeuf Haché Sal Company
Baron Resaurant - Beirut Mar-Mekhael - Lebanon
Head chef 2020 - 2021

IndiaNapoli Hospitality Privite Limited Compnay
Rue Du Liban Restaurant - Mumbai, India
Head chef 2017 - 2019

**Beirut Garden Lebanese Restaurant,
Saigon Vietnam**
Head chef 2016 -2017

**La Vela Hotel - Saigon Vietnam
Lebanese Restaurant & Lounge**
Chef de Cuisine 2012 -2015

**Bay La Sun Hotel - KSA Jeddah
Sous Chef 2009 -2011**

**Crowne Plaza Hotel - Kuwait
Chef De Partie 2006 - 2008**

**Casper & Gambini's - Kuwait
Demi Chef De Partie 2005 -2006**

**Bellevue Hotel - Lebanon
Cook 2002 -2004**

TRAININGS / COURSES

- Hazard analysis and critical control points (HACCP).
- Basic & Advanced food hygiene course.
- ASPECT Course (Adaptability - Service passion - Professionalism - Ethic for work -Communication -Team work).
- Designated training's workshop.
- Supervisory development program.

EDUCATION

B. T. In hospitality Management - Kitchen Section. Dekwene College - Lebanon 2000 - 2001
Lebanese Bacculaureate - Math Section
Ecole de la Sagesse - Lebanon 1998

LANGUAGES

- English (A+) / Arabic (A+) / French (B) / Deutsch (C)