

David Hatem

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Objective

I am looking for a management position in the hospitality field, in a reputable company with the potential for growth and advancement. Previous experience taught me that one of the keys to success is to develop mutual trust vis-à-vis fellow employees and management.

Experience

Project Manager: IMECC Hospitality services – Jordan, Potash city **January 2022-Present**

- Maintain the operation of a Central kitchen and canteen in an Industrial site,
- serving 400 employees on daily basis (Breakfast, Lunch and dinner)
- Menu engineering and assessment under specific budget
- Real cost and theoretical BOQ assessment
- Food delivery to site in standard conditions
- Monitor 30 employees on daily basis

Operations Manager: Meet the Veganz - beirut **February 2021-November 2021**

- Maintain the operation of three branches (Mar Mkhayel, Jal el dib and Batroun)
- Daily inspection on Food quality and standards in production
- Maintain labor schedules and structure
- Developed upselling strategy and sales increase plans
- Weekly meetings with Branch managers
- Maintain Food Cost for Branches & Central kitchen

Operations Manager: La Table Restaurant & Pool –Zaarour (Summer season) **May 2020- December 2020**

- Developed important policy, planning, and strategy decisions.
- Oversee budgeting, reporting, planning, and auditing.
- Work with the board of directors to determine values and mission, and plan for short and long-term goals.
- Manage budgets and forecasts.
- Recruit, train and supervise staff.
- Creating and approving food and drink menus, ordering and taking inventory of stock.
- Maintaining records of purchase and sales and assisting in event planning.

F&B Coordinator: US Embassy-Awkar **October 2019- May 2020**

- Maintaining records of purchase and sales and assisting in event planning.
- Recommend and order food and inventory product supply requisitions, as necessary, controlling expenditure.
- Verify that prepared food meets requirements for quality and quantity.
- Daily review of food handling and transportation (from Central kitchen to site).

Branch Manager: Café Ranim Jounieh (and LAU Hamra) – by Shtrumpf **Summer Season 2017**

- Daily review of product quality, including shisha.
- Macro and micro guest relations.
- Coordinate daily front and back of the house operations.
- Proactive management of the restaurant global image and brand.
- Implement policies and protocols that will maintain future restaurant operations.

Branch Manager: Shtrumpf at LAU Hamra **September 2016 – August 2019**

- Liaison officer between the hospitality department of the university and the catering company.
- Responsible of all catering events and cafeteria including quality, inventory and cost control.
- Lead, train & develop team members from various backgrounds.
- Generate inventory data, export sale items and calculate stock variances.
- Produce sale expectations according to data (sale) history, and accordingly optimize labor and stock levels.
- Calculate and control labor cost.
- Able to work under stress: prepare, organize and manage large scale events (up to 1500 people), including cost, reservations, ordering, labor organization and sale optimization.
- Assist HR with recruitment when necessary.

Branch Manager: Three Shtumpf Restaurants (Different time periods)

Marina Dbayeh, Le Mall Dbayeh, Jounieh

May, 2009 - April, 2015

- Manage the service, delivery, stewarding, maintenance, and kitchen departments: around 70~100 employees.
- Report and track food quality problems
- Identify and develop potential elements in the team and Plan incentive programs and extracurricular activities
- Track and control food, labor, assets and overhead costs
- Provide consistent high quality and safe food through the team according to company production processes & standards.
- Monitor and process cash flow, checklists, inventories, and schedules
- Motivate, lead & create a guest oriented, sales oriented, and marketing centered team.
- Build public personal relations with guests aiming to achieve personalized exceptional service

Education

AUL – Kaslik **2009-2013**
BA in Business management

Central College **2005-2008**
BT3 in Business Accounting

Languages

Fluent in English, French and Arabic

Skills

Customer service skills, Excellent communication and leadership skills, Ability to analyze and solve complex problems. Track and control food, labor, assets and overhead costs. Basic computer skills include Microsoft office.

References

Available upon request