



# SHAHIN SALAHALDEEN EID

Chef

## Contact Information



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Amman, Jordan

## LANGUAGE

- Arabic fluency
- English intermediate

## EXPERTISE

- Management Skills
- Menu Development
- Proficiency in culinary skills
- Food Safety and sanitation
- Inventory control
- Customer Service
- Recipe and Menu development
- Attention to detail
- Working under pressure

## SKILLS SUMMARY

Team work  
Leadership  
Adopting to the environment  
Time management  
Self motivated  
Communication and presentation skills

## EXPERIENCE

### Trainer at Regency hotel

2018-2019

My part as a trainee I honed and gained several skills crafting delicate pastries and mastering precise baking techniques, fueling my passion for the art of sweets as my role being a Western pastry and bakery.

### Oj's demi chef

2019- 2020

As a cold kitchen chef, I specialize in cunning nutritious dishes bursting with freshness and flavor, showcasing the delightful harmony between health and taste.

### Le poulet chef de partie

2021 - 2022

As the team leader at Le Poulet, I efficiently manage preparation tasks while also meticulously controlling costs, ensuring that every dish reflects our commitment to quality and profitability.

### Felar chef de partie

2022 - 2023

Working as a sous chef at Felar, I managed kitchen operations, oversaw food prep, and ensured culinary excellence. I collaborated on menu development, trained staff, and upheld health and safety standards.

### Manara Art and Culture

2023-current time

As head chef, I lead the development of healthy buffet options, manage ingredient costs wisely, and maintain organized inventory, guaranteeing that each meal is a balanced mix of nutrition, affordability, and excellence.

## EDUCATION

### Jordanian University

Diploma in nutrition and culinary arts (2017-2018)

### Additional Courses

English  
First aid