

IBRAHIM ALLAN

Sous Chef



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Jordan _ Amman

Education

Level 3 Food Hygiene

Jordan _ Amman

Nov 2017

High school diploma

Jordan _ Amman

Sep 2011_Jun 2012

Diploma of Culinary Arts

Vocational Training Institute

Sep 2013_Sep 2014

Expertise

- Quality Assurance
- Menu Development
- Kitchen Leadership & Team Management
- Budgeting & Cost Control
- Food Safety & Sanitation
- First Aid Certified
- Level 3 Food Hygiene

Language

- Arabic (Native)
- English (Professional Proficiency)

About Me

Professional chef with over seven years of experience specializing in Italian cuisine. Proven ability to lead and motivate kitchen teams serving up to 70 tables with consistent quality and efficiency. Skilled in designing modern dishes using fresh, seasonal ingredients, and well-versed in dietary requirements and food restrictions. Expert in sourdough and Neapolitan-style pizza, homemade pasta, and ensuring smooth kitchen operations with a focus on food safety and sanitation.

Work Experience

Double.P Restaurant

Sous chef

- Designed and executed a seasonal Italian menu based on fresh ingredients and current culinary trends.
- Supervised and coordinated daily kitchen operations and task assignments for the kitchen team.
- Led a team of six, including two sous chefs, ensuring high-quality preparation for dinner service.
- Managed the cold larder and conducted post-service evaluations and reports for the restaurant owner.

Jan 2025
May 2025

Risotto Restaurant

Sous chef

- Oversaw the storage and preparation of ingredients to ensure maximum freshness and efficiency.
- Executed high-level recipes to produce pasta, soups, salads, and dressings.
- Participated in regular kitchen meetings and contributed creative menu suggestions.
- Researched and applied modern cooking techniques from Italian and European cuisines.

Jun 2024
Dec 2024

Pachi pizza ana pasta Restaurant

Chef de Partie

- Assisted in developing and preparing the seasonal Italian menu.
- Supervised and supported the kitchen team in executing daily tasks.
- Specialized in Neapolitan-style pizza, risotto, and a variety of pasta dishes.
- Maintained strict quality control, food hygiene, and safety standards.

Nov 2023
Jun 2024

Ia Catrina Restaurant

Chef de Partie

- Collaborated effectively with the kitchen team to ensure timely food production.
- Maintained high food quality under pressure without compromising speed of service.
- Managed specific kitchen sections such as sauces, grilled dishes, salads, cold appetizers, and desserts.

Jan 2018
Feb 2022