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Amman, Jordan Jordan

EDUCATION

Diploma : Culinary Arts
Royal Academy of Culinary Arts, Amman, August 2016

High School: Information Technology
Albayan Private School, Amman, Jordan, August 2013

HANI AL-TORK

PROFESSIONAL SUMMARY

Forward-thinking professional offering more than 10 years of experience working in fast-paced kitchens. Skilled at staying focused and productive in high-stress situations and maintaining calmness in busy times. Top-notch professional with expertise in menu development, kitchen management and staff training. Creates unique and delicious dishes while controlling food and labor costs. Collaborative and committed to seeking feedback from customers and staff to improve kitchen workflows.

SKILLS

- Safe Food Handling
- Staff Scheduling
- Inventory Management
- Kitchen Staff Management
- Restaurant Operations
- Forecasting and Planning
- Food Prep Planning
- Performance Assessments
- Team Leadership
- BOH Operations
- Banquets and Catering
- Quality Assurance

WORK HISTORY

October 2021 - Current

Daimeh Restaurant-JRF - Executive Sous Chef, Amman, Jordan

- Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
- Verified compliance in preparation of menu items and customer special requests.
- Developed menus, controlled food costs and oversaw quality, sanitation, and safety processes.
- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.
- Oversaw business operations, inventory control, and customer service for restaurant.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Developed kitchen staff through training, disciplinary action, and performance reviews.

- Planned promotional menu additions based on seasonal pricing and product availability.
- Interacted with guests to obtain feedback on product quality and service levels.
- Requisitioned food, selected and developed recipes and standardized production recipes for consistent quality.
- Assisted with menu development and planning.
- Oversaw scheduling, inventory management, and supply ordering to maintain fully stocked kitchen.
- Monitored food production to verify quality and consistency.
- Developed new recipes and flavor combinations to enhance customer dining experience.
- Worked closely with front-of-house staff to facilitate excellent customer service.
- Implemented food cost and waste reduction initiatives to save money.

January 2019 - October 2021

Food Station Restaurant - U.S Air Force - Junior Sous Chef, Alazraq, Jordan

- Led team by example in preparing items accurately and according to high-quality standards.
- Oversaw cleanliness of each station in kitchen.
- Monitored recipe portioning to control food costs.
- Ordered food items for upcoming events per sous chef request.
- Ordered new ingredients and supplies to meet expected needs.
- Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
- Successfully completed kitchen product inventory as assigned.
- Prepped daily menu items to quickly deliver upon request.
- Acted as head chef when required to maintain continuity of service and quality.
- Planned menus and services for restaurant and off-site events.
- Developed unique menu items and plating presentations.
- Planned and directed high-volume food preparation in fast-paced environment.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Maintained up-to-date knowledge of current culinary trends and techniques.
- Developed full, tasting and special events menus to meet establishment needs and maintain strong customer levels.
- Coordinated with team members to prepare orders on time.
- Set up and broke down kitchen for service.
- Developed new recipes and flavor combinations to enhance customer dining experience.

January 2018 - January 2019

TAZWEED CATERING - Sous Chef, Amman, Jordan

- Acted as head chef when required to maintain continuity of service and quality.
- Planned and directed high-volume food preparation in fast-paced environment.
- Trained kitchen staff to perform various preparation tasks under pressure.

- Mentored kitchen staff to prepare each for demanding roles.
- Collaborated with staff members to create meals for large banquets.
- Monitored food and labor costs to verify budget targets were met.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Utilized culinary techniques to create visually appealing dishes.
- Trained and managed kitchen personnel and supervised related culinary activity.
- Developed new recipes and flavor combinations to enhance customer dining experience.
- Developed close relationships with suppliers to source best ingredients.
- Participated in food tastings and taste tests.
- Implemented food cost and waste reduction initiatives to save money.
- Implemented successful cross-marketing strategies such as food and wine pairings.

February 2016 - January 2018

LA MARQUIS RESTAURANT - Chef De Partie, DUBAI, UAE

- Maintained well-organized mise en place to keep work consistent.
- Rotated stock to use items before expiration date.
- Plated meals paying special attention to garnishes and overall presentation.
- Operated all kitchen equipment safely to prevent injuries.
- Complied with portion and serving sizes as per restaurant standards.
- Prepared items for roasting, sautéing, frying and baking.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Modernized work processes to reduce guest wait times and boost daily output.
- Developed and cooked memorable dishes that brought new customers into establishment.
- Initiated training for new team members on culinary techniques to improve productivity and increase kitchen workflows.
- Coordinated with team members to prepare orders on time.
- Coordinated with vendors to order supplies and maintain high quality standards.

March 2012 - January 2014

PETRA RESTAURANT - Chef De Partie, SEOUL , SOUTH KOREA

- Maintained well-organized mise en place to keep work consistent.
- Rotated stock to use items before expiration date.
- Plated meals paying special attention to garnishes and overall presentation.
- Operated all kitchen equipment safely to prevent injuries.

February 2010 - January 2012

Albergo Hotel - Demi Chef, Beirut, Lebanon

- Supported chef de partie in daily mise-en-place, assigned preparation projects and inventory activities.
- Assisted with development of new menu items, researching and workshopping recipes compatible with existing menu.
- Monitored stock levels of both ingredients and seasonings, notifying head chef of low levels to support prompt ordering.
- Reduced costs and losses through regular rotation of fresh food items and employment of waste-reduction food prep techniques.

- Coordinated effectively with service staff on timing of meal plating and delivery to guarantee freshness and adequate food temperature.
- Frosted and iced cakes, cupcakes, cookies, doughnuts, sweet rolls, and coffee cakes.
- Collaborated with staff members to create meals for large banquets.
- Adhered to food safety regulations and culinary best practices in preparation of ingredients and meals.

January 2008 - January 2010

Intercontinental Phoenicia Hotel - Commis Chef, Beirut , Lebanon

- Assisted other chefs with ingredients preparation in support of recipes designed by head chef.
- Maintained well-organized mise en place to keep work consistent.
- Prepped daily menu items to quickly deliver upon request.
- Rotated through all prep stations to learn different techniques.
- Seasoned and marinated cuts of meat, poultry and fish.
- Worked with chef de partie to learn storage locations of fresh ingredients for daily use by station staff.
- Signed for deliveries, checked items into inventory and stocked goods into proper locations.
- Placed orders to restock items before supplies ran out.

October 2006 - October 2008

Sultana Restaurant & Lounge - Trainee , Beirut , Lebanon

- Learned new materials, processes, and programs quickly.
- Participated in on-the-job training, working closely with supervisors and coworkers and asking appropriate questions.
- Attended training courses to build understanding of processes, techniques, and industry.
- Shadowed senior team members to learn all related jobs and tasks.