



# ibrahim Allan Alali

Italian chef

## CONTACT

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## EDUCATION

- HIGHSCHOOL
- TAWJIHI ADIBI 2011/2012
- TRAINING INSTITUTE
- DIPLOMA COOKING 2013
- LANGUAGE CENTER
- ENGLISH LANGUAGE

## SOCIAL MEDIA

@IBRAHIM ALMUGHRABI

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## Language



English



Arabic

## ABOUT ME

A professional chef with seven years of experience in Italian cuisine, experienced in managing kitchens that serve approximately 70 tables. I have the ability to motivate employees and ensure that kitchen operations are completed with focus and great results. I have the ability to create modern dishes using fresh, seasonal produce, catering to a wide range of dietary restrictions.

Collaborate with kitchen staff, dining room staff, and outside suppliers

## EXPERIENCE

- **PIZZA CORNER AMMAN**
- DECEMBER2013
- JANUARY2015

Accommodatd customer allergies and dietary restrictions by modifying standard recipes

Developed recipes for restaurant menu,selecting ingredients with target customer base in mind

Facilitated flow of order delivry by delegating tasks to kitchen staff .

- **PIZZA AND MORE** AMMAN\_ JORDAN

- **JUNIOR ASSISTANT** FEBRUARY 2015\_ OCTOBER 2017

Incorporated new recipes by marketing offering and training staff on correct cooking techniques.

Boosted efficiency by keeping work areas clean,tidy,and free of debris.

collaborated with members to meet daily demands and handle challenging projects.

- **3jeenah Restaurant** AMMAN\_ JORDAN

- **Master Chef Assistant** OCTOBER 2017\_ FEBRUARY 2018

I supervised daily kitchen operations, including a staff of 10 and 20 tables Streamline the inventory process to speed up deliveries and reduce supply turnover by 25%

She worked with the executive chef to improve dishes and train staff

I worked as a preparation operations officer.

- **HUB HUB RESTAURANT /La Caterina Pizza**

- I supervised daily kitchen operations.

- Streamline the inventory process to speed up deliveries and reduce supply turnover.

- I redesigned the menu in 2019 with an emphasis on more imagery, which increased dine-in revenue by 75%.

- I collaborated with a marketing specialist to produce videos and blog posts about Italian cooking tips and tricks.

- I helped set up and run an online and phone ordering program that increased revenue by 30%.

- Worked by maintaining a clean work area that meets hygiene standards.

## skills

•Physical endurance

•creativity

•Menu design

•Innovation

•Leadership skill and working within a team