







CONTACT INFORMATION

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Jordan-Amman 
12/6/1995 

EDUCATION

Tawjihi year 2011/2012 Hittin
Secondary School in Baqa'
Culinary Arts course

AbuNaseer Vocational Institute
2013_ 2014

SKILLS

- Exceptional communication and networking skills
- Successful working in a team environment, as well as independently
- The ability to work under pressure and multi-task
- The ability to follow instructions and deliver quality results

LANGUAGE

Arabic: Native
English: Good

IBRAHIM ALALI

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.

CAREER HISTORY

Cook

Ajeen Restaurant- Amman, Jordan | 2015 - 2016

- Accommodated 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 delivery by delegating tasks to kitchen staff

assistant Chef

Pizza and More - Amman, Jordan | 2016 - 2018

- Incorporated new recipes by marketing offerings and training staff on
- correct cooking techniques Boosted efficiency by keeping work areas clean, tidy, and free of debris Collaborated with team members to
- meet daily demands and handle challenging projects

De party chef

LaKatrina Restaurant Amman, Jordan | 2018 - Still working

- Oversaw business accounts and personnel matters, including making deposits, setting schedules, and hiring new employees
- Prepared dough in advance, following specific recipes to achieve the desired taste and texture
- Specialized in Italian cooking and Napolitana dough