

Ahmad Al udallah

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Qualifications Summary

Highly personable with guest service skills with over 6 years of experience in the hospitality business as well as 3 years being a New York City, Time Square Sous-chef with a certification from the National Restaurant Association.

- ♦ Talent for identifying guests needs and presenting appropriate solutions to possible problems
- ♦ Demonstrates ability to gain guests trust and satisfaction, leading to increase and repeated promotions
- ♦ Extensive experience in the hospitality business, front of the house, back of the house with years of NYC training in the culinary field and if needed can bartend as well

Professional Experience

SKYROOM, TIME SQUARE, NEW YORK NY

July 2010 – Present

TITLE: SOUS CHEF

- ♦ Designed along with the head chef kitchen layouts and how to place ingredients in proper cooling areas for easy access in order to prepare our specified menu items for production in a timely fashion to the public.
- ♦ Catered to many events and parties, whether corporate or celebrities to a specified menu with a twist
- ♦ Socialize with the guests in order to receive the input not only on our culinary infusions, but on how our guests' service is and if everyone is having a good time.

SOUTH FIN GRILL AT THE VANDERBILT – STATEN ISLAND, NY February 2009 to December 2009

TITLE: STAFF CHEF/PT BARTENDER – 4 STAR RESTAURANT

- ♦ Specialized on the hot line- sauté, grill and fry
- ♦ Sushi/Raw bar- involved chucking many types of oyster and shell fish and preparing a wide variety of sushi, salads and desserts
- ♦ Catering- helped catered in many parties, corporate events and parties involving celebrities
- ♦ Prep- prepped many types of seafood and other food products such as butchery work and cutting vegetables in certain bias, julienne and shiffanad cuts
- ♦ Part time bartender- trying to get experience in this particular field by learning the ropes
- ♦ Worked within a team based system that requires high performance interaction, seamless coordination and authority with my fellow employees
- ♦ Implemented food and beverage service that provides the highest level of customer satisfaction.

AMERICAN BARTENDERS ASSOCIATION

January 2009 - present

BARTENDER – 3 STAR BARTENDING SCHOOL

- ♦ Alcohol awareness- familiar with alcohol awareness in monitoring guests to determine whether to serve or not to serve guests on the basis of alcohol consumption or intoxication
- ♦ Bar set ups- familiar with standard bar setups as to particular liquor, sours, etc. on speed racks
- ♦ Glassware- understands many styles of glasses that are served with particular common drinks to some of the most uncommon glassware used like parfait, pousse café and brandy snifter
- ♦ Recipes- memorized most standard common drink recipes as to how many counts of liquor to liqueur with sodas and juices with the proper garnishes that go with the recipe
- ♦ Martinis- familiar with common and some uncommon martinis, manhattans, cosmopolitans. Rob Roys, Gibsons and Tom Collins

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- ◆ Liquor, liqueur- understands different brands and prices of particular liquor and liqueurs
- ◆ Hospitality- has great hospitality and understands the basic psychology of how to satisfy a guest

DENNY'S- TAMPA, FL

January 2008 – February 2009

TITLE: ASSISTANT SHIFT MANAGER/LEAD LINE COOK

- ◆ Made sure employees clocked in and out for breaks
- ◆ Maintained proper usage and rotation of food products
- ◆ Was responsible for food being properly cooked, labeled and stored
- ◆ Made sure all food par and food product were accounted for with respect to food cost
- ◆ Greeted guests and helped do marketing for the company
- ◆ Hired as a line cook and by demonstrating exceptional work ethics and skills, went through a series of promotions to lead line cook and then assistant shift manager

BUCA DI BEPPO- TAMPA, FL

March 2003 – November 2007

TITLE: ASSISTANT KITCHEN MANAGER

- ◆ Trained prospective managers and employees on company food spec (HAACP) plans, specific preparation for certain food products, portioning size, and proper cooking procedure.
- ◆ Answered business phones and scheduled guests requested reservation including- specific pricing and quantity for large parties
- ◆ Prepared food cooked to temp for our guests, maintained a clean and organized station, and prep work
- ◆ Implemented system teamwork, training and organization
- ◆ Expo and prepared hot food

Education

High School Diploma- State of Florida, Diploma No. 2011014

ServSafe Essentials- National Restaurant Association, Food Protection Manager Certification, Cert No. 59877991 Expiration Date: June 26th, 2013(certification can be presented and/or used for restaurant-corporate and/or regulatory- health department use for inspection upon hire).

American Bartenders Associates certification in mixology and alcohol awareness certifications attached