



# OMAR ESSOURNI

## Waiter at Fine Dining Restaurants

Serve food courses and beverages to guests. Set tables according to type of event and service standards. Record transaction / orders in Point of Sales systems at the time of order. Communicate with the kitchen regarding any menu questions, the length of wait and product availability.

## PROFESSIONAL EXPERIENCE

### WAITER- (OFFICIAL OPENING)RSVP FRENCH MODERN RESTAURANT AT BOXPARK DUBAI (FINEDINING)

July 2022 to Till

- Before the opening, all the RSVP staff we do the training in (11WOODFIRE) fine dining restaurant, its the same company, because the RSVP restaurant its not ready, but after the restaurant cleaning, new setup coming(cutleries,plates,pOs....etc)We're all excited about the new work..hardwork, and every day we take new experience

### WAITER - RIVE GAUCHE RESTAURANT DUBAI (FREELANCE)

May 2022  
July 2022

### CAPTAIN WAITER-BAB AL MANSOUR CASUAL DINING RESTAURANT, DOWNTOWN, DUBAI (FREELANCE)

March 2021  
March 2022

- Reception and support of the client
- Presentation of the menu of dishes
- Proposal of the suggestions of the day
- Service on the tray of aperitifs and amuse-bouche.

### WAITER - DAHAB RESTAURANT, DOWNTOWN, DUBAI (FREELANCE)

February 2020  
March 2021

- Cleaning of premises and equipment
- Checking crockery and cutlery
- Setting of tables
- Installation of service consoles

### WAITER (VERSATILE)-ES SAADI MARRAKECH RESORT

July 2018  
September 2019

- Service on the terrace
- In the dining room and transport of drinks
- Management of reservations and placements, reception of groups of + 10 people
- Invoicing and collection of bills
- Replacement of the bartender and distribution of alcoholic beverages
- Management of tips for the entire service team

## PROFILE

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📍 Dubai, UAE

## SKILLS

- Adopt a welcoming attitude with customers
- Develop a good visual and auditory memory
- Demonstrate physical skills and caution when serving
- Team Working

## LANGUAGES

English

Arabic

French

## HOBBIS

- Accustomed to jogging
- Football team supporter
- Member of a sports association

## **WAITER (ASIAN BAY RESTAURANT) PALMERAIE GOLF PALACE HOTELS AND RESORTS**

April 2018

July 2018

- Advice to the client in his choices
- Establishment of a manual or electronic order
- Presentation of the wine list
- Announcement or transmission of orders in the kitchen
- Brief advice on wines and drinks
- Presentation of wine and service of drinks
- Service at the table according to the standards of the establishment
- Adaptation of the course of the service according to the simultaneous constraints of the room and the kitchen
- Application of circuits during service
- Clearing and straightening of tables

## **COMMIS WAITER - (MARINSKI RESTAURANT) PALMERAIE GOLF PALACE HOTELS AND RESORTS**

April 2017

April 2018

- Dressing and cleaning of tables and bar
- Preparation and transport of orders, customer consumption
- Preparation of cocktails, (support to the bartender in case of high activity)
- Promulgation of consumption advice to customers
- Respect for the confidentiality and discretion of high-end establishments

## **COMMIS WAITER - LA MAMOUNIA MARRAKECH**

April 2016

April 2017

- Cleaning of premises and equipment
- Checking crockery and cutlery
- Setting of tables
- Installation of service consoles
- Reception and support of the client
- Presentation of the menu of dishes

## **WAITER - BRASSERIE RESTAURANT (PALMERAIE GOLF PALACE HOTELS AND RESORTS**

March 2015

April 2016

- Take care above all of preparing the dining room and the tables before opening to the public
- Place the tables in the planned locations
- We organize the tables that have possibly been reserved and take care of the setting up
- The layout of the tablecloths, plates, cutlery, napkins, glasses and all other table and service accessories

## **WAITER - FUEGO DE LATINO RESTAURANT (PALMERAIE GOLF PALACE HOTELS ET RESORTS**

March 2014

March 2015

- Welcome customers and accompany them to the table
- Then present the gastronomic offer, the menu and the wine list. Know the dishes that the cooks have prepared, the ingredients used and any allergies present, the drinks that i can serve (soft drinks, wines, beers, coffee )
- Then find out about the tastes and preferences of customers in order to be able to advise them on the most suitable dish.

## **LEADER (BANQUET SERVICE)- PALMERAIE GOLF PALACE HOTELS ET RESORTS**

April 2012  
March 2014

- Supervise the banquet operations in absence of Banquet Manager
- Assist Banquet Manager in setting departmental strategies and goals to achieve operational targets.
- Issue cash drawers to cashiers on daily basis
- Perform accurate reconciliation of daily cash controls
- Record working hours of each staff and process weekly payroll
- Ensure all food and beverages are set up and served as per company standards.
- Provide training to cashiers and servers on their assigned duties
- Coordinate and manage all activities pertaining to food service operations
- Maintain inventory of food materials, equipment, linens and paper items to attract customers.
- Adhere to health, safety and sanitation guidelines
- Organize and execute banquet events to ensure customer satisfaction
- Provide outstanding customer service for repeat business and profitability
- Design innovative floor plans and creative buffet presentation
- Address Customer needs and request in a timely manner.
- Adhere to budgetary guidelines and control expenses accordingly.

## **FOOD RUNNER - DAR ENNASSIM RESTAURANT FABRICE VULIN 2 " MICHELIN (PALMERAIE GOLF PALACE HOTELS AND RESORTS**

April 2011  
April 2012

- When the dishes are ready in the kitchen, I bring it to the table.
- The plates and drinks that the customers have ordered, and chef de rang served, according to the rules of presentation and service
- How to tender and clear the plates, how preparing portions, such as opening bottles and pouring drinks into glasses

## **FOOD RUNNER - KARMOUSSA RESTAURANT FABRICE VULIN 2 "MICHELIN (PALMERAIE GOLF PALACE HOTELS AND RESORTS**

September 2010  
April 2011

- Preparation of the room, setting the tables, arranging the tablecloths, the crockery, the cutlery, the glasses, the napkins, the decorative elements. and at the same time. I checked that everything is impeccable

# EDUCATION

## BACHELOR OF SCIENCE PHYSICAL EDUCATION

2011  
2012

CHAHID SALEH SERGHINI HIGH SCHOOL

- When I was studying I work in restaurants at the same time. I study at home and at work.

## SPECIALIZED TECHNICIAN AT THE HOTEL AND TOURISM APPLIED TECHNOLOGY INSTITUTE

2013  
2015

INSTITUTE SPECIALIZED TECHNOLOGY APPLIED  
HOTEL AND TOURISM

- I took the catering base at this school, because we do the practice, and also I was at the hotel, I work and I study at the same time that's why I knew all my tasks at school and i will help my colleagues to improve because they don't have the knowledge to be and the know-how , and also I give a shot tomorrow because I have experience in the catering field.