



# Marwan Lidersa



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Dubai



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## Job Objective

An exceptional chef with knowledge and experience in **Making Pastries and Quality Control**; targeting assignments in an organization that provides ample opportunities to showcase the knowledge and skills acquired over the years.

**Location Preference:** UAE

## Core Competencies

- Kitchen Operations
- Dessert Menu Design & Development
- Client/ Guest Management
- Safety & Sanitization
- Inventory Management
- Quality Control
- Training & Development
- Kitchen Auditing
- Markets knowledge

## Trainings/Certifications

- Training Certification, Tunisia
- Bakery Competency Certification from Bakery School, 2012
- Person In-charge Certification, 2012
- Basic Food Hygiene Training Certification, 2013

## Profile Summary

- A goal-oriented professional with **17 years** of professional experience
- A skilled Culinary Professional, recognised for a comprehensive knowledge of different deserts and an innovative approach to setting the stage for a customized dining experience
- Reconciled the pastry inventory; restructured the dry storage, cooler, and freezer areas to ensure proper rotation and accessibility
- Evolved procedures, established service standards and operational policies; reduced operational costs through effective cost control measures
- Supervised all aspects of kitchen management including monitoring desert production and aesthetic presentation of food & beverages with excellent understanding of health, safety & sanitation
- Proven skills in maintaining high levels of service that consistently exceed the expectations of organization
- Expert in monitoring food stock movement while ensuring stock is controlled and rotated as per the requirements
- A focused professional with expertise in assisting the Chef on Duty in storage, preparation and cooking of all food items while adhering to Food Safety standards/ procedures
- Enhanced skills while moving from one kitchen station to another, preparing food, assisting senior chefs and communicating with the other members of the kitchen staff
- **Felicited with Employee of the Month, 2013** for quality control and productiveness as a chef

## Entrepreneurial Experience

**Feb'16-Dec'17 at Ble Dore-Pastry and Bakery Preparing-Ajman, UAE as Baker Chef Pastry Responsibilities:**

- Developed new designs in accordance with consumer tastes and emerging industry trends
- Reduced food cost by 29% in less than 3 years by estimating purchasing needs and buying through approved suppliers
- Estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labour laws
- Collaborated with company owner to conduct staff meetings and resolved service, product and personnel issues
- Ensured that all food products prepared meet the established specification and standards
- Recommended measures to improve production/ service methods, equipment performance
- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients to use in cooking
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are stored properly
- Check the quality of ingredients
- Monitor stock and place orders when there are shortages

Technical Skills

- MS Outlook
- MS Excel
- MS Word

Soft Skills

- Adaptive Learner
- Communication
- Attention to Detail
- Team Work
- Quick Learner

Personal Details

Date of Birth: 1<sup>st</sup> January 1985

Languages Known: Arabic, English, French

Address: Dubai JBR, Emirates

Work Experience

Mar’18-Present at Sharjah Cooperative Society, Sharjah as Head Bakery

- Responsibilities:
- Working on product quality control
  - Monitoring hygiene of kitchen and workers and following health instructions
  - Conducting meeting with workers on a weekly basis with branch manager
  - Following up on daily, weekly and monitoring sales of previous year
  - Heading **Sharjah Cooperative Society Grand Opening**
  - Preparing quality baked goods including pastries, breads, chocolates, desserts and pies
  - Evaluating and ensuring food quality and safety at the food outlet and controlling wastage of food
  - Organizing and conducting practical training programs for enhancing skills & motivational levels of medium to large sized teams with professional backgrounds
  - Managing kitchen staff to ensure desserts is prepared properly and always coming up with on the spot solutions for problems that may occur in the kitchen
  - Understands the markets need to offer solution and services adapted to the local markets

Dec’15-Feb’16 at Carrefour hyper-market, Ajman-UAE as Section Manager-Bakery Pastry Sector

Mar’13-Nov’15 at Carrefour Hyper-market, Ajman-UAE as Supervisor-Bakery & Pastry Sector

Sep’11-Feb’13 at Carrefour, UAE as Baker & Pastry-Man

Jun’08-Jun’11 at Carrefour, Tunisia as Senior Baker

- Responsibilities:
- Implemented and supported company initiatives and programs
  - Kept a clean and safe environment, adhering to all federal, state and local requirements
  - Established and maintained open, collaborative relationships with entire team
  - Resolved all client problems and complaints
  - Created artistically and aesthetically appealing pastries and desserts
  - Monitored reports and provided feedback to improve performance
  - Checked quality of raw materials to maintain high standards at all times
  - Decorated cakes and pastries, utilized a variety of techniques such as including fondant, butter cream, sugar flowers and spun sugar
  - Supervised staff of three and provided extra help when needed

Apr’04-May’08 at Caser Pastry and Coffee Shop, Tunisia as Part Chef

- Responsibilities:
- Administered sous chef plan for coffee shop meals
  - Worked with chefs to ensure the kitchen is clean
  - Assisted the banquet manager in coordinating for banquet events
  - Conducting stock control

Jan’03-Dec’04 at Abu Nawas Hotel, Tunisia as Trainee Chef (Probation)

- Responsibilities:
- Followed the tasks given by trainer

