



MOHAMED ELSAYED MAHFOUZ SOLIMAN

Banquet Chef de Cuisine



الشريك الرسمي لخدمات الضيافة والفنادق
OFFICIAL HOTEL AND HOSPITALITY PARTNER

PROFILE

Hi! I am an accomplished and forward-thinking creative professional with a proven track record in all aspects of the end-to-end kitchen operations.

CONTACT

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PERSONAL DETAILS

Date of Birth : 28th May 1988
Marital status: married
Languages : Arabic, English

PROFESSIONAL SUMMARY

- Chef at Emaar Hospitality catering, working for Expo2020
- Responsible for the Banqueting at Club tower by Emaar
- Monitoring and controlling a stock level
- Estimating costs ,overlooking budgeting
- Making recipes ,create Menus
- Following HACCP and Serve Safe, implementing in regular operations.
- Working for Banqueting, casual dining, and all day dining concept with Arabic/Mediterranean cuisine.

SKILLS

Plating
Innovative
Creative
Hard working
Master chef
Team player

LANGUAGE

Arabic
English
French

HOBBIES

Cooking
Driving
Reading
Karate



Multi Language



WORK EXPERIENCE

- 1 Grand Hyatt Kuwait**
Kuwait City Feb 2022 till present
Banquet Chef de cuisine
Pre-Opening Team member at Grand Hyatt Kuwait looking after Banquets, Main kitchen, The Arena Kuwait Function, Outside Catering
- 2 Emaar Hospitality Group**
Dubai, UAE Aug 2020 until December 2021
Banquet Chef de cuisine
Pre-Opening Team at Emaar Hospitality Group in Dubai Expo 2020
- 3 Emirates Flight Catering**
Dubai, UAE June 2018 to July 2020
Sous Chef
Looking after All-day dining, off site VIP functions and Banquets
- 4 Hyatt Regency Dubai Deira**
Dubai, UAE May 2017 to JUNE 2018
Sous Chef
In charge for Main kitchen and Banquet
- 5 Jumeirah Al Naseem ,Madinat Jaumeirah**
Dubai, UAE June 2016 to May 2017
Sous Chef
Pre-opening team working for main kitchen, banqueting, All day dining
- 6 Hyatt Palace Cooperation in Dubai**
Dubai, UAE July 2014 to June 2016
Sous Chef
Pre – Opening team in charge for All day dining and main kitchen
- 7 Grand Hyatt Doha,**
Doha, Qatar May 2011 to July 2014
Chef de parti
Working for the Grill steak house, Italian restaurant, and banqueting
- 8 Grand Hyatt Cairo**
Cairo, Egypt August 2009 to April 2011
Demi chef
Working for French fine dining restaurant
- 9 Grand Hyatt Cairo**
Cairo, Egypt January 2006 to July 2009
Commis chef
Working for international cuisines

GRAND | HYATT

EMAAR
HOSPITALITY



Emirates
Flight Catering



JUMEIRAH
GROUP

HYATT
PLACE

GRAND
HYATT
DOHA

GRAND | HYATT

GRAND | HYATT

EDUCATION

Bachelor degree at Hotel management
Faculty of tourism and hotels
Helwan University, Cairo, Egypt



AWARDS

- Master Chef From sous vide USA at Emirates Flight Catering Feb 2020
- Gold medal at Doha culinary competitions on March 2011 ,QATAR
- Gold medal , for 3 course competition , Aug 2009 ,EGYPT
- Bronze medal ,create your own dish Aug 2008 ,EGYPT

REFERENCES

Anthony Rattigan
Executive chef
Hyatt Hotel Cooperation
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Emirates Flight Catering
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Mohamed soliman