

# Ahmad AlBarghouthi

Riyadh, Saudi Arabia ■ +966.566168511 ■ ahmed.albargouthi@outlook.com LinkedIn profile:  
<http://linkedin.com/in/ahmed-albarghouthi-74bb261a2>

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## OBJECTIVE

An articulated well-presented, assertive professional with +10 years of experience in Cooking, Management and Customer relations. Highly motivated, well-organized team player thriving to achieve a common goal that is in-line with the organization mission & vision. Possesses the ability to create, maintain and enhance client and employee relationships, with ambition and determination. Currently looking for a chance to progress a career within a fast-paced, forward-thinking and highly successful restaurant.

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## KEY SKILLS

- Cooking and managing people.
- Leadership, Team Building, Motivation, Communication, Ability to work under pressure
- Analytical Ability, Critical Thinking, Decision Making and Problem Solving, Time Management
- Computer Related Skills: MS Office and Internet Usage.

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## PROFESSIONAL EXPERIENCE

### Diet Station Restaurant, Riyadh, Saudi Arabia (Executive Chef)

Apr 2019 – Present

#### Highlights:

- Ensuring high sanitization standards.
- Ensuring diet and healthy food for health-conscious customers.
- Ensuring and maintaining diet calories which suits every kind of customers.
- Implementing, monitoring food safety systems.
- Ensuring cleanliness of kitchen.
- Cooking for people for whom “**eating out is a treat**”.
- Occasionally visiting dining area and chatting with customers ensuring their satisfaction.
- Responsible for catering the events as well as cooking for large number of people.
- Managing the supplies by contacting the suppliers for equipment and cooking material.

### Rips Yard Restaurant, Riyadh, Saudi Arabia (Sous-Chef)

Jan 2018 – Mar 2019

#### Highlights:

- Organizing and monitoring controls of Food quality.
- Assisting with the preparation of all main meals.
- Implementing, monitoring food safety systems.
- Ensuring cleanliness of kitchen.
- Efficiently designed an automated customer performance measurement system as well as an effective Customer Evaluation system to facilitate the identification of customers.
- Proficiently learnt cooking and presenting new ideas to Chef.
- Managing the supplies by contacting the suppliers for equipment and cooking material.

### Saudi International Services Group, Riyadh; Saudi Arabia

Jan 2011 – Jan 2019

#### Highlights as Operations and Customer Service:

- Responsible for P&L assessment & tracking.
- Managing and updating client profiles.
- Experience in analyzing and evaluating business proposals.
- To evaluate and monitor standing operating procedures (SOP)
- Develop & improve business with existing clients & look for new opportunities.

#### Key Responsibilities in Sales & Operations:

- Develop new local & international suppliers.
- Follow-up meetings with all major customers to ensure best services and resolving the issues in case of any.
- Involve in business development to generate more business along with sales & business development team.
- Monitoring gross profit and outstanding closely to keep the cash flow in a certain level.
- Conducting monthly meetings along with department managers to have consistency in work so all departments give their best to keep the branch on track to give best services to customers.
- Target new customers & Maintain existing customers
- Submission of rates to existing/new customers
- Follow up outstanding payments
- Submit weekly sales report

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- Presenting sales activities on quarterly basis
- Planning and revising sales activities.
- Respond/Inform customers with updates.
- Send arrival notifications
- Maintain record of all shipments
- To issue the outgoing invoices
- Follow up on the custom clearance shipments, documents with counter parts as well as with brokers at airports & seaports
- Making arrangements for insurance policies for shipments.

## INTERNSHIP EXPERIENCE

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### Ata Ali, Riyadh, Saudi Arabia (Cashier)

Jun 2012 – Sep 2012

#### Highlights:

- Training and learning the skills to enhance my knowledge in part time.

### Holiday Inn, Amman, Jordan (Internship)

Jan 2005 – Jan 2010

#### Highlights:

- Managing the events and working as event planner in part time with study.

## EDUCATION

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### Applied Science University, Amman, Jordan

2005-2009

### High School of Faisiliyah, Riyadh, Saudi Arabia

2004-2005

## TRAINING AND COURSES

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- Six Cooking certificates with Chef “**Maroun Chedid**” for different meals.
- Intensive Culinary Program certificate from Saudi Culinary Academy, ZADK.
- Highfield Level 1 & 2 Award in Food Safety for Catering (RQF).
- Trading for cooking of all Middle East Traditional dishes.
- PMP, Project Management Professional, Fantasy Group.
- Practical English Course in UK, 3 months, A2Z College.
- Human Resources, Riyadh.
- Freight Training Courses, Amman.
- Chinese Food Cooking, Ritz Carlton, Riyadh.
- Italian Food Cooking, Ritz Carlton, Riyadh.

### Holiday Inn, Amman, Jordan (Internship)

Jan 2005 – Jan 2010

#### Highlights:

- Managing the events and working as event planner in part time with study.

## PERSONAL INFORMATION

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- Date of Birth: 04<sup>th</sup> May 1987
- Nationality: Jordanian
- Language: Arabic & English
- Driving License: Saudi
- Iqama: Transferrable