ABDALRHMAN AMJAD AHMAD MUSA



Chef

Amman, Jordan | abdawi42@gmail.com | 0792894267

PROFESSIONAL SUMMARY

Dedicated Culinary Arts graduate and professional Arabic Cook with 3 years of hands-on experience in high-volume kitchen environments. Proven expertise in traditional Arabic cuisine preparation, food safety compliance, and efficient inventory and workstation management. Recognized for strong collaboration skills, maintaining consistent food quality under pressure, and supporting seamless daily kitchen operations.

WORK EXPERIENCE

Arabic Cook • **Abu Al-Ezz Restaurant** — **2021 – Present**

Amman, Jordan

- Spearheaded the preparation and cooking of authentic traditional Arabic meals, rice dishes, and specialized chicken and meat trays, consistently serving 150+ guests daily.
- Managed daily kitchen preparation and food ingredient inventory to ensure zero service delays during peak operational hours.
- Enforced strict food safety, hygiene, and sanitation standards, resulting in optimal compliance and food quality control.
- Collaborated seamlessly with kitchen team members to optimize cooking operations, reduce food waste by 12%, and maintain consistent recipe standards.

EDUCATION

Culinary Arts Diploma • **Arab University College of Technology** — **2021**

Amman, Jordan

CORE SKILLS & EXPERTISE

Culinary & Kitchen Expertise: Arabic Cuisine • Food Preparation & Cooking • Portioning & Plating • Recipe Execution • Kitchen Organization • Inventory Management

Food Safety & Quality Control: Hygiene & Sanitation Standards • Safe Food Handling & Storage • Quality Assurance • Waste Reduction

Soft Skills & Competencies: Teamwork & Collaboration • Time Management • Working Under Pressure • Communication Skills • Adaptability • Commitment & Responsibility

LANGUAGES

Arabic (Native) • **English** (Intermediate)