ABDAWI

Professional Chef

Amman, Jordan | abdawi700@gmail.com | +962 792892467



PROFESSIONAL SUMMARY

Dedicated Culinary Arts graduate with 3 years of practical experience specializing in authentic Arabic cuisine, food preparation, and high-volume kitchen operations. Proven ability to maintain strict food safety and hygiene standards while collaborating effectively within fast-paced kitchen teams. Adept at leveraging strong communication and customer service skills gained through high-volume call center operations to enhance overall guest satisfaction and order accuracy.

WORK EXPERIENCE

Line Cook / Culinary Assistant • **Local Arabic Restaurant** — **2021 – Present**

Amman, Jordan

- Prepared and executed authentic Arabic dishes consistently, maintaining high quality standards and serving an average of 150+ guests daily.
- Ensured strict adherence to food safety, HACCP regulations, and kitchen cleanliness standards to maintain a hazard-free work environment.
- Collaborated seamlessly with kitchen team members during peak operational hours to streamline food preparation and reduce ticket times by 15%.
- Managed inventory preparation, ingredient portioning, and station restocking to minimize food waste and optimize kitchen efficiency.

Customer Service & Order Taking Specialist • **Call Center** — **2020 – 2021**

Amman, Jordan

- Handled high volumes of incoming customer orders and inquiries with high accuracy, ensuring precise communication between clients and kitchen staff.
- Resolved customer service issues promptly and professionally, contributing to a 95% positive satisfaction rating.
- Streamlined order-taking procedures using advanced communication systems to reduce wait times and improve operational workflow.

EDUCATION

Diploma in Culinary Arts • **Arab University College of Technology** — **2026**

Amman, Jordan

CORE SKILLS & EXPERTISE

Culinary Expertise: Arabic Cuisine • Food Preparation • Menu Execution • Portion Control • Kitchen Operations

Food Safety & Quality Control: Food Safety & Cleanliness • HACCP Compliance • Sanitation Standards • Inventory Management

Soft Skills & Competencies: Kitchen Teamwork • Working Under Pressure • Customer Service • Order Taking • Effective Communication

LANGUAGES

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