

PERSONAL DATA



Name : Sherif Anwar Afify
Nationality : Egyptian
Current Location : Cairo
Date of Birth : 7 March 1980
Civil Status : Married
Languages Spoken : Arabic, English
Height/Weight : (1'80"cm); (87kg)
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CAREER HISTORY

-Crowne Plaza RDC (IHG) Riyadh Opening team
Food and Beverage Manager
[www. Crowne Plaza.com](http://www.CrownePlaza.com)

July 2017 till present

5* hotel, 365 rooms, 9F&B outlets, banquet facilities with Convention Center of up to 12000 guests, Gym and recreation.

Reporting to: Director of Food and Beverage

Reason for leaving: Better Opportunity and new challenge

RESPONSIBILITIES

- Ensure staff is working together as a team. Inspect grooming and attire of staff and rectify any deficiencies.
- Assist with the recruitment process.
- Assist the F&B in the budget and the forecast.
- Assist the financial with the revenue plan.
- Participates in setting the goals and objectives for the F&B.
- Set the beverage system for the division.
- Participates with MC set up.
- Maintaining Employee training plan.
- Corrective training and on job training for the new comer.
- Menu Construction and Menu Engineering.
- Constructing Pick up charts for Food and Beverage.
- Action plans for Events and Theme Nights.
- Catering set ups.

**-Royal Maxim Palace Kempinski, New Cairo
Senior Restaurant Manager**

March 2015 June 2017

www.royal_maxim_palace_kempinski.com

5* hotel, 258 rooms, 11F&B outlets, banquet facilities of up to 3700 guests, Gym and recreation

Reporting to: Director of Food and Beverage

Reason for leaving: Better Opportunity and new challenge

RESPONSIBILITIES

- Ensure staff is working together as a team. Inspect grooming and attire of staff and rectify any deficiencies.
- Assist with the recruitment process.
- Assist the F&B in the budget and the forecast.
- Assist the financial with the revenue plan.
- Participates in setting the goals and objectives for the F&B.
- Alcoholic Requisition and Wine.
- Set the beverage system for the division.
- Participates with MC set up.
- Maintaining Employee training plan
- Corrective training and on job training for the new comer.
- Menu Construction and Menu Engineering.

**-Marriott Marquis Doha City Center - Qatar
Outlet Manager**

Jan 2014 tile Feb 2015

www.marriottmarquisdoha.com

5* hotel, 680 rooms, 11F&B outlets, banquet facilities of up to 2500guests, Gym and recreation

Reporting to: Director of Food and Beverage

Reason for leaving: Better Opportunity and new challenge

Number of Employees

- 26 Employees tow Supervisor, 3 Captain, 20 Waiter and one hostess.

RESPONSIBILITIES

- Ensure staff is working together as a team. Inspect grooming and attire of staff, and rectify any deficiencies.
- Assist with the recruitment process.
- Assist the F&B in the budget and the forecast.
- Assist the financial with the revenue plan.
- Participates in setting the goals and objectives for the F&B.
- Alcoholic Requisition and Wine.
- Set the beverage system for the division.
- Participates with MC set up.
- Maintaining Employee training plan.

Renaissance Mirage City – Cairo pre-opening team
Outlet Manager Chinese Restaurant
www.renaissancehotels.com

Nov 2012 – Jan2014

5* hotel, **333** rooms, **7** F&B outlets, banquet facilities of up to **850** guests, Gym and recreation

Reporting to: Director of Food and Beverage

Reason for leaving: Better Opportunity and new challenge

Number of Employees

•12 Employees one Supervisor, 3 Captain, 7 Waiter and one hostess.

RESPONSIBILITIES

- Ensure staff is working together as a team. Inspect grooming and attire of staff, and rectify any deficiencies.
- Assist with the recruitment process.
- Assist the F&B in the budget and the forecast.
- Assist the financial with the revenue plan.
- Participates in setting the goals and objectives for the F&B.
- Alcoholic Requisition and Wine.
- Set the beverage system for the division.
- Participates with MC set up.
- Maintaining Employee training plan.
- Corrective training and on job training for the new comer.
- Menu Construction and Menu Engineering.
- Creating Cocktails and recipes
- Constructing Pick up charts for Food and Beverage.
- Action plans for Events and Theme Nights.

JW Marriott Cairo
Assistant Outlet Manager JW, Steak house Restaurant
www.jwmarriottcairo.com

April2008tillOctober 2012

5* hotel, **436** rooms, **12** F&B outlets, banquet facilities of up to **3200** guests Gym & Spa, swimming pool, beach

Reporting to: Outlet Manager

Reason for leaving: Transfer

Number of Employees

•7 Employees one Supervisor, 1 Captain, 5 Waiter and one hostess.

RESPONSIBILITIES

- Ensure staffs are working together as a team. Inspect grooming and attire of staff, and rectify any deficiencies.
 - Ensure highest level of customer satisfaction by providing quality customer services and amenities within corporate standards.
 - Participates in setting the goals and objectives for the F&B.
 - Alcoholic Requisition and Wine.
 - Set the beverage system for the division.
 - Participates with MC set up.
 - Maintaining Employee training plan.
 - Corrective training and on job training for the new comer.
 - Menu Construction and Menu Engineering.
 - Creating Cocktails and recipes
 - Constructing Pick up charts for Food and Beverage.
 - Action plans for Events and Theme Nights.
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RESPONSIBILITIES

- Displays leadership in guest hospitality, exemplifies excellent customer service and creates a positive atmosphere for guest relations.
- Coordinate and direct prompt, efficient and courteous serving of food and beverage.
- Handling paperwork & reports
- Ensure daily procedures are carried out to the correct standard as per the Hotel's policies
- Handle complaints and reports them to the Manager or Assistant for proper action
- Assist in developing formal training plans & conducts on the job training sessions for the Restaurant employees in his shift.
- Assist in identifying and implementing a successful marketing plan for outlets.
- Assume responsibility on daily operation of outlets
- Assist in ensuring positive financial results control of Beverage, Labor, controllable and budget profit
- Maintain a daily log for communication between outlet staff and with upper management.
- Assist in controlling & analyzing on an ongoing basis the following quality guest satisfaction, merchandising & operating cost, sanitation, cleanliness & hygiene.
- Following the opening & closing and cleanness duties
- Assign responsibilities to subordinates.
- Attend F&B briefing/meeting during the absence of Manager, Assistant Manager
- Assist in any other tasks as specified by superior

**BAB AL SHAMS hotel Arab Emirates pre-opening team November 2005 April 2007
Supervisor Oriental Restaurants**

RESPONSIBILITIES

- Displays leadership in guest hospitality, exemplifies excellent customer service and creates a positive atmosphere for guest relations.
- Coordinate and direct prompt, efficient and courteous serving of food and beverage.
- Handling paperwork & reports
- Ensure daily procedures are carried out to the correct standard as per the Hotel's policies
- Handle complaints and reports them to the Manager or Assistant for proper action
- Assist in developing formal training plans & conducts on the job training sessions for the Restaurant employees in his shift.
- Assist in identifying and implementing a successful marketing plan for outlets.
- Assist in ensuring positive financial results control of Beverage, Labor, controllable and budget profit
- Assist in controlling & analysing on an ongoing basis the following quality guest satisfaction, merchandising & operating cost, sanitation, cleanliness & hygiene.
- Following the opening & closing and cleanness duties
- Attend F&B briefing/meeting during the absence of Manager,
- Communicate with other departments to ensure a supporting team of professionals.
- prepare staff schedules, which allow for appropriate service while controlling labor costs and overtime

JW Marriott Cairo
Captain All Day Restaurant

pre-opening team January 2003 October 2005

Marriott Taba hotel
Waiter Italian Restaurant

pre-opening team March 2000 January 2003

EDUCATION

1998 Institute for hotels and tourism

SYSTEMS

Microsoft Office (Word, Excel, PowerPoint), Opera, POS – Micros
Oasys, Internet Browsers.

INTERESTS

Swimming, Music, Football.

Trainings:

- Extant service course at 2003 in JW Marriot.
- Safety food and grate food course at 2002 in Marriott Cairo.
- Fair training at 2003 in JW Marriott.
- Essential skill for supervisor and manger.
- Empowerment.
- Handling guest complain.
- Gianaclis wine academy.
- Global food quality (HACCP practices) at JW Marriott 2005.
- Passport success level 2 basic & general knowledge
- Passport success level 2 basic & general knowledge
- In-Motion
- Empowerment Techniques & Handling Guests' Complaints
- Food Allergen & Nor virus
- Human Rights
- CFSM
- Effective Business Writing
- Foundation of Cleaning
- Interviewer certification training