



Michel Daniel Yared

I- Summary:

Hospitality professional with 6 years of experience.

Team player with excellent organization skills, always energetic and eager to learn new skills. I thrive in fast-paced environments and I'm knowledgeable in food hygiene. I understand the importance of being interactive and enjoy communicating with others for the benefit of the company.

II- Personal Data:

- a. Full Name : Michel Daniel Esper Yared
- b. Nationality : Lebanese
- c. Physical Address : Beirut, Furn El Chebback, Salim Al Khoury Street, Building Antoine Akki, second floor
- d. Mobile Number : +961 70386120
- e. Email Address : micheld.yared@gmail.com

III- Education:

September 2020-
Present

**Sagesse University Faculty of Tourism and Hotel
Management with the academic certification of Ecole
hôtelière de Lausanne - Achrafieh**
Ms, Master of Science – Hospitality Management

October 2017-
July 2020

**Sagesse University Faculty of Tourism and Hotel
Management with the academic certification of Ecole
hôtelière de Lausanne - Achrafieh**
Bs, Bachelor of Science in hospitality management

October 2014-
June 2017

Sagesse Institue – Ain El Remmaneh
Bt3, Baccalaureat Technique en hôtellerie

III- Professional Experience:

August-
September 2019

Internship – Reservation Agent, Hilton Beirut Downtown
Beirut, Lebanon

*Handled all types of reservations.
Supported guests on the phone and online.
Ensured reaching full occupancy.*

May-
October 2018

Chef, Four Seasons Hotel Beirut -Arabesque
Beirut, Lebanon

*Met quality standards by checking food fridges.
Worked up to standards due to the consistency of the taste.
Ensured guest satisfaction by serving high quality of food.*

July-
September 2017

Chef, Hilton Beirut Metropolitan Palace - Venezia
Sin el Fil, Lebanon

*Specialized in Italian food.
Prepared food according to recipes.
Great presentation of dishes.*

June-
December 2016

Chef, Hilton Beirut Habtoor Grand Hotel
Sin el Fil, Lebanon

*Worked at the main kitchen, hot section and cooked various types of food.
Set up workstations with all needed ingredients and cooking equipment.
Worked under pressure at large weddings and events.*

December 2014-
February 2016

Server, Al Saniour Restaurant
Antelias, Lebanon

*Provided service for customers.
Provided menu recommendations.
Took customer orders and delivered food and beverages.*

IV- Skills and Activities:

- Project management
- Teamwork
- Time management
- Software : Word, Excel and PowerPoint
- Member of Les Scout du Liban for 14 years

I. Languages:

1. Arabic : advanced
2. English : advanced
3. French : upper- intermediate
4. Spanish : Beginner