

Hani Touma Nasr

Curriculum Vitae



Personal Data:

Full Name: Hani Touma Nasr
Date of Birth: November 15, 1981
Place of Birth: Beirut, Lebanon
Civil status: Single
Nationality: Lebanese
Address: Bourj Hammoud, Sector 3 Street 68 building # 25 apartment 202
Beirut, Lebanon
Mobile: 00961 70 935 270
E-mail: hany32.nasr@gmail.com

Job Objectives:

I am seeking a job in a dynamic, creative, organized and motivating environment, where I can meet new people from different backgrounds, cultures and mentalities. I would also like to optimize my clear work ethics and service orientation, capitalizing on my multilingual and international experience and my good interpersonal skills.

Education:

Sept. – Dec. 2003	Emirates Airlines Aviation College (Safety & Emergency procedures, inflight service, and first aid) Updated on a semestrial regular basis during job period (2003 - 2008)
1994 - 2001	Mont La Salle College Ain Saade (High school & college diploma)
1993 - 1994	College Des Appotres Cadmous Tyre (Elementary School)

1989 – 1994 Saint Joseph of Apparition Elemantry School Tyre

1986 – 1989 Ecole Sacre Coeur Gemayzeh, Beirut (Primary School)

Professional Experiences:

Oct. 2018 – Jun. 2020 Head of cake decorating department. (Faqra Catering)

- Direct contact with events and wedding organizers.
- Design and customize cakes following to wedding or event theme.
- Executing all sugar flowers and artistic motives for the given cake designs.
- Delegating team members.
- Handling all the needed purchases of the department.

**Nov. 2014 – Till present day Pure Honey Sugar Flowers Art Studio
(freelancing)**

- Gum Paste realistic sugar flower making.
- Molding sugar paste decorative motives for cake decoration.
- Scheduling order and deliveries.

Oct. 2013 – Oct. 2014 Reservation Department Manager (SUD Restaurant & Lounge Bar)

- Making sure the reservation staff to have confident phone manners and a high level of customer service.
- Delivering positive attitude and high level of communication skills.
- Ensuring staff have good management of tables and seat numbers availability.
- Managing VIP reservations of functions, banquets and seasonal occasions.

**Feb. 2011 – Sep. 2013 Pure Honey Sugar Flowers Art Studio
(freelancing)**

- Gum Paste realistic sugar flower making.
- Molding sugar paste decorative motives for cake decoration.
- Scheduling order and deliveries.

Nov.2010 – Dec.2010 800 Pizza, Dubai (Fine Dinning Service Trainer – Short term contract)

Training included:

- Welcoming Guests in the Restaurant
- Presenting the Menu & Taking Food Order
- Presenting The Wine Menu and Taking Wine Order
- Serving Bread and Butter
- Serving Water
- Presenting Wine & Champagne
- Serving Food Items
- Clearing tables and adjusting cutlery
- Changing Soiled Napkins and Dirty Ashtrays
- Serving Dessert
- Tea & Coffee Service
- Bidding Farewell

Mar.2008 – Sep.2010 Sarah Beauty & Esthetics Salon Lebanon (Operations Manager)

- Keeping a strong client base and ensuring customer satisfaction.
- Overseeing cosmetology-related services and ensuring that the salon is clean, organized and well-staffed.
- Ensuring the facilities is well-maintained.
- Hiring and supervising staff, making sure staff are conducting themselves professionally and follow salon rules.
- Taking responsibility to reprimand or fire the offending employee.
- Adhering to the owner's financial policies and ensuring that all cosmetologists follow those guidelines.
- Keeping inventory of the salon product lines.

2006 – Jan.2008 Emirates Airlines, Dubai (Premium Cabin Flight Attendant)

- Similar duties of Economy and Business class, in addition to the flight deck crew, safety, security and services.

2005 – 2006 Emirates Airlines, Dubai (Business Class Flight Attendant)

- Similar duties of the Economy class in addition to the Duty Free cart responsibility of safety, sales and paper work.

Sep.2003 – 2005 Emirates Airlines, Dubai (Economy Class Flight Attendant)

- To ensure safety and security checks on board are complete and reported.
- Making sure passengers are well served, well taken care of their comfort and safety during their flights.
- Attending flight briefings to be apprised of any special passenger considerations, any medical cases and what to expect in-flight.
- Taking inventory of refreshments and first aid equipment and alerts appropriate personnel in case of shortages.
- Responsible for securing the aircraft's doors and making sure emergency equipment and exits are functioning properly, secure any loose items around the cabin and check passengers for correct observance of safety procedures to prevent hazards mid-flight.
- Assessing any medical condition of the passenger when occurs, performing first aid if needed and informing the cockpit crew of the situation.

**Mar. 2001 – Aug. 2003: Asia 5 stars restaurant/ piano bar/ cigar lounge Lebanon
(Head-waiter)**

- Help to ensure the smooth running of all guests' requirements and Standards of Service are maintained at all times
- To ensure that appropriate mise-en-place has been prepared and are present in order to secure a smooth and efficient service.
- To support your staff, and operate as a safeguard in times of crisis and keep a high Standard of staff /personal hygiene and appearance.
- To train new waiting staff and assign opening and closing duties.
- To attend briefings and departmental meetings.
- Adhere to all policies and procedures as outlined by the restaurant.

Computer skills: MS Word, MS Excel, Outlook, PowerPoint.

Languages: Fluent in written and spoken Arabic, French and English.
Turkish: Ongoing advanced language courses

Hobbies: Listening to soft Music, Reading, Writing, and Cooking, traveling, sketching and designing.

References:

Available upon request