

First Name: Rony

Last Name: Al Ghazal

Soft Services Manager - Abella Facilities & Catering Management

rony_ghazal@hotmail.com

This resume was automatically generated from:

<https://www.linkedin.com/in/rony-al-ghazal-06a97844>

Summary

Leading by example . Leading with attitude

Treat people as Individuals

Experience

**Soft Services Manager at AA re-defined Facilities Management
- PDO Nimr Pac**

December 2016 -

Responsibilities:

- Responsible for managing multiple departments in the PAC.
- Maintain food and labor costs in accordance with unit and department goals, 4 canteens, guest house & bar club.
- Supervise the operation of the central kitchen to ensure that catering is carried out to a high standard and in accordance with HACCP regulations.
- Ensure that cleaning of the Project and maintenance is carried out to a high standard and to do a regular hygiene audit to ensure cleaning standards are being met.
- Meet with customers, committees, administrators, and staff to discuss events and menus.
- Plan, shop for and execute theme events. Deliver and set-up catering events.
- Maintain good public relations to ensure business growth. Work main events on campus.
- Assigns work schedules. Sets job expectations. Reports to food operations manager.

- Provides training for all food service production staff in the quality preparation and presentation of food & discuss the health and safety rules (HSE).

Operation Manager at F&B industry . Inmaa al kuwait

September 2015 - November 2016

Preopening experience. Operational control. P&L knowledge. Budgeting. Marketing and sales Implementations. Recruiting process. Menu engineering.

Assistant F&B manager and Duty Manager at Golden Tulip Hospitality Group

August 2014 - August 2015

3 outlets - 2 wedding venues - 4 conferences & meetings room - room service - mini bar - outside catering and general departmental overseas

Branch Manager at Moulin D'or LTD

June 2012 - July 2014

Bakery - patisserie - restaurant - retail and production

Night auditor at Le Royal Beirut

2010 - 2012

AR. AP. Closing end of day. Routine audit on all outlets. Reception sales daily closure.

Assistant Restaurant Manager at BUFFALO STEAK HOUSE LTD

2008 - 2010

Education

HACCP UK food culture organizations

Level 3 HACCP Implementation , Food Culture and hazard analysis , 2018 - 2018

PDO center oman

HSE (health , safety , environment), hse leadership for Managers, 2016 - 2017

Risk assessment, Tool box conduct . Health saving rules, safe work procedure , environmental awareness, preventive measures, On Job planning and monitoring

**The Royal Environmental Health Institute Of Scotland
level 1, 2, 3 & 4 advanced training degree, Food and safety,
2016 - 2017**

hygiene, food safety, CCP , hazards, awareness, on job training, food poisoning and food born illnesses, facts and way of conduct in a different type of facilities

**Holy Spirit University of Kaslik - USEK
Bachelor degree , Hospitality Administration/Management,
2007 - 2012**
