

Simon Khoury



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DATE OF BIRTH:

04/12/2000

Languages:

Arabic, French, English

Hobbies:

Swimming
Camping
Cooking

WORK EXPERIENCE

Branch Manager- International School of Choueifat (Al Ruwais)

April 2022- November 2022

- Planned and published the lunch menu, purchasing food and equipment from both local and international vendors, keeping track of the inventory in the storeroom to prevent loss and ensure the safe storage of perishable goods.
- Daily operations and management of staff; scheduling. Product preparation, HR functions developed an integrated Excel point of sale and inventory

Assistant Manager- EXPO 2020/ Lebanese Pavilion (Dubai)

October 2021–March 2022

Perform and supervise the staff's compliance with consistent safe and sanitary food and beverage handling and serving

- Supervises the activities of all associates assigned to floor
- Ultimately responsible for the dining room's appearance, consistency of set up, food and beverage service and quality of the experience

Outdoor Sales- Kee Food Safety (Lebanon)

March 2021–September 2021

-Increase sales by developing and maintaining relationships with customers and clients

- Identifying prospective customers
- Following up on potential sales leads

Front desk Supervisor-Maximus Hotel (Lebanon)

December 2019–February 2021

- Answered inquiries pertaining to hotel policies and services, and resolve occupants complaints.
- Provide information to guests about room features, property amenities, and local areas of interest.
- Report accidents, injuries, and unsafe work conditions to the manager on duty.

Supervisor- Kai Restaurant (Ocean Blue-Lebanon)

October 2018-November 2019

- Oversee food preparation, food and dining area, ensuring that the facility remains in compliance with safety regulation and health codes.
- Work closely with human resources managers in the recruiting, hiring training and mentoring staff members.
- Resolve customer complaints regarding food quality and service and making sure the business complies with health and food safety regulations

Waiter- Ocean Blue (Lebanon)

April 2016–October 2018

- Provide guest F&B services in a sequenced manner
- Effectively communicated with kitchen staff regarding customers allergies, dietary needs, and other special requests
- Operate POS terminal to input customer orders, swipe credit cards, and enter cash amounts received

EDUCATION

International Maritime Academy-

September 2020

- Personal Safety and social Responsibilities
- Basic Fire fighting
- Boat Master
- I.S.P. S Code Familiarization
- Elementary First Aid
- Personal survival technique

Accounting/ Eddeh Technical School

May 2018