

## BERNARD ABI SAAB

### OBJECTIVE

Dedicated leader offering 20 years of combined experience in logistical, personnel and Operations management, while maintaining strong quality and effective cost controls. Service oriented with good multitasking, safety management and decision-making skills.

### SKILLS

- Food safety & etiquette
- Effective communication
- Forecasting and planning
- Inventory Management
- Managing Changing priorities
- Whiskey Sommelier
- Single Malt Collector

### CERTIFICATIONS

- Coffee Consultant certificate
- Food safety multiple certificates
- WSET (wine & spirit education trust) 3 level programs
- Cost Control food service.

## WORK EXPERIENCE

Family Business restaurant - 1996

- Fin Faim French Bistro

Restaurant owner & Managing partner for the below:

- Brouhaha - 2003
- Brouhaha in Town - 2008
- Beit Nazha - 2013
- Baritalia Kitchen & Bar- 2016
- Blue Beachfront bar - 2019
- Aurora Garden by Fin Faim French Bistro - 2021

***As the operational partner of all of the above restaurants my job are as follows:***

- Creating and building concepts (including name, designs, overall ambience...) for all of the above restaurants.
- Performing all management duties of operating a full service restaurants.
- Creating and implementing a business development & innovative marketing plan.
- Manage all financial areas and operational aspects of all restaurants.
- Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.
- Build each restaurant from the ground up, sourcing contractors and equipment, marketing location, and hiring, training employees and managing stuff.
- Developing Menus & recipes.
- Review menus and analyzer recipes to determine labor and overhead costs, & assign prices to menu items.
- Network in local community to increase profile and bottom-line profit.

## EDUCATION

**MBA:** Business Management at LAU University

**BA:** Hospitality Management at Balamand University