




## PERSONAL DATA

Name: **Ibrahim El Haddad**  
Facebook: Bob Haddad   
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## EXPERIENCE 32 Years

<u>Sep. 2018 – Till Present</u>	Lebanese American University (Hamra & Jbeil Branches), <b>Food Preparation &amp; Bakery Teacher</b>
<u>May. 2018 – June 2020</u>	Cave de Dar Azar (Fine Dining), <b>Kitchen Manager &amp; Executive Chef (Consultancy)</b>
<u>Nov. 2017 - 15/04/18</u>	Diet House (Qatar); <b>Kitchen Manager &amp; Executive Chef</b>
<u>Mar. 1999 – 14/03/17</u>	In Holiday Inn Hotel (Beirut - Verdun); <b>Executive Chef</b>
<u>Feb. 2016 - Mar. 2017</u>	Cooking Program on Online TV; <b>tv.annahar.com</b>
<u>Year 2014 - Mar. 2017</u>	In Arts Sciences & Technology University (Beirut); <b>Pastry Teacher</b>
<u>Year 2008 - 2013</u>	In Bekaa Technical Institute (Bekaa); <b>Cooking Teacher</b>
<u>Aug. 1998 - Feb. 1999</u>	In Aishti Restaurant (Jal El Dib); <b>Sous Chef</b>
<u>Nov. 1996 - Jul. 1998</u>	In Velvet Night Club (Kaslik); <b>Executive Chef /Night Shift</b>
<u>Jan. 1996 -Sep. 1998</u>	In Babylone Restaurant (Achrafieh); <b>Sous Chef /Day Shift</b>
<u>Dec. 1993 - Oct. 1996</u>	In Shiver Night Club (Jeita); <b>Executive Chef /Night Shift</b>
<u>Year 1992 - 1994</u>	In ATCL Lebanon; <b>Chef de Partie /Day Shift</b>
<u>Apr. - Aug. 1992</u>	In Don Elio Restaurant; <b>Cook</b>
<u>Dec. 1991 - Mar. 1992</u>	In Fleuron Restaurant; <b>Cook</b>

## AREAS OF EXPERTISE

Food Production, Time, Quality, Health & Safety Management  
Cooking Lebanese, French & Int'l Food

## **EDUCATION (Beirut – Lebanon)**

Year 2016: Rochester Institute of Technology New York - USA (Professor Warren Sadler)  
Having academic degree equivalent in the United States to a Bachelor degree of Arts in Hospitality Management due to my 24 years of experience

Year 1991-1993: Dekwaneh School Hoteliere (Cuisinier Diploma)

Year 1990: Collège Sacré Cœur (Seconde – High School)

## **TRAININGS & CERTIFICATES**

- ▣ HACCP Certificate (Year 2012)
- ▣ Service Leader ship (Aug. 2003)
- ▣ Craft Training (May 2003)
- ▣ Food Hygiene (July 2002)
- ▣ Managing & Development (Jan. 2002)
- ▣ Guest Courtesy Training (Oct. 2000)

## **COMPUTER KNOWLEDGE**

- Microsoft Word, Excel & Outlook
- Internet & Social Media Programs
- Fidelio Software

## **LANGUAGES**

- Arabic  
(Speak, Read, Write Fluently)
- French  
(Speak, Read, Write Good)
- English  
(Speak, Read, Write Very Good)

## **SKILLS & COMPETENCIES**

- ▣ Analyzing and determining company's work force, quality standards, and quantity specifications including purchasing materials. Problem Solving Skills including Handling Pressure of Meeting Deadlines
- ▣ Able to manage, plan, organize, supervise and coordinate the kitchen work activities, equipment and production processes with applying the right resources for food production and enhancing cost process.
- ▣ Issuing Menus, Cooking Arabic and French Food plus knowledge of International Food and Molecular. Buffet Decoration, Fruits Carving and other cooking technical skills.
- ▣ Handling Restaurants Openings & Consulting (Issuing Menus, Choosing Equipment, Production Processes, Managing and effectively lead, coach and develop a large work team to accomplish operational objectives), Maximize effectiveness of production team, equipment and materials to produce multi-line products within planned schedules while reducing costs

## **PROJECTS EXECUTED (As a Food Production and Management Services)**

- ▣ Amarilla Beach Jounieh in Year 2025
- ▣ Amarilla Café Dbayeh in Year 2024/5
- ▣ French Embassy (Café de Lettre) 2024
- ▣ Amarilla The Beach in Year 2024
- ▣ Amarilla The House in Year 2024
- ▣ Upper Room, Lebanon in Year 2023
- ▣ Bar Nouveau, Lebanon in Year 2023
- ▣ Scrolle, Lebanon in Year 2023
- ▣ Mondays Off, Lebanon in Year 2023
- ▣ Y Rooftop, Lebanon in Year 2023
- ▣ Flav Restaurant, Lebanon in Year 2023
- ▣ Ground Floor, Lebanon in Year 2023
- ▣ Byratus Night Club, Lebanon in Year 2022
- ▣ Hotel Ghalboun Village, Lebanon in Year 2022
- ▣ Chopped Program, UAE in Year 2021 – 2022 (All Seasons)
- ▣ Hotel Casa D'or Hamra, Lebanon in Year 2020
- ▣ Diet House, Qatar in Year 2016
- ▣ Ramada Hotel, Lebanon
- ▣ Aarayis Chain Restaurants, Lebanon
- ▣ First Class Restaurant, Lebanon
- ▣ Columbiano Coffee House Chains, Lebanon
- ▣ VIP Launch, Lebanon
- ▣ Mr. Bean Coffee, Lebanon
- ▣ Volcano Night Club, Lebanon

## ACHIEVEMENTS

- Organizing and Leading Unichef Challenge Competition in Year 2025
- Leading LAU Hospitality Students of winning in Horeca in Year 2025, **3 Gold Medals**
- EMF competition Chocolates Callebaut winning **first place** in Tarte Year 2025
- Paella Vresso Competition in Year 2025, winning **second place**
- Organizing Chocolate Workshop for Students in year 2025
- Leading LAU Hospitality Students of winning in Horeca 2023, **one Gold Medal** for Baking and **one Silver Medal** for Cooking
- Leading Hospitality Students of winning LAU Cuisines Competition (Held by L'Academie Libanaise de la Gastronomie) March 2019
- Coaching & Leading AUL Hospitality Team for "HORECA Year 2016", **Winning 5 Golden, 1 Silver and 2 Bronze Medals.**
- Starting From Feb. 2016 (tv.annahar.com), **Cooking Show in my Name**
- Little Chef Competition in "Ahmar Bil Khat Al Arid" Television Program at LBCI in October 2015, **Being a Jury for Two Episodes Competition**
- Coaching & Leading AUL Hospitality Team for "HORECA Year 2014", **Winning 4 Golden Medals and 2 Bronze Medals.**
- Hospitality News Middle East Magazine Issued in May-June 2014 **Report on my Achievement of Leading my students to be winners**
- Top Chef Middle East Television Program at LBCI Year 2012, **Reaching Last Episode**
- Nestle – Middle East Life Cooking Year 2010, **Winner of Gold Medal**
- Cooking Fair in Turkey 2010, **Lebanon Fusion Cooking**
- Horeca Year 2008, **Winner of Gold Medal for Set Menu & Silver Medal for Cold Appetizers**
- Horeca Year 2006, **Winner of Gold Medal for Cold Platter of Fish**
- Horeca Year 2004, **Winner of Bronze Medal for Four Plates Appetizer Presentation**
- Horeca Year 2003, **Winner of Bronze Medal for Four Plates Appetizer Presentation**
- OTV Television Issued in Ramadan Year 2009, **Cooking Episodes**
- الأم Magazine Issued in August 2005, **Adding Menus**
- Noun Magazine Issued in August 2003, **Adding Menus**