

PERSONAL DATA

Name: **Ibrahim El Haddad**
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EXPERIENCE 32 Years

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

AREAS OF EXPERITSE

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 Sadder)
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
- النون Magazine Issued in August 2005, Adding Menus
- Noun Magazine Issued in August 2003, Adding Menus