

## Maroun Edward Karam

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DoB: January 31, 1988 Nationality: Lebanese

### Objective

Seeking a position within a progressive company, where my skills will be cultivated and applied in a dynamic working environment in order to contribute to the future growth, development, and reputation of the organization.

### Abilities & Skills

- Possess strong problem-solving skills and an avid team player spirit
- Exhibit a dynamic personality with excellent communication and presentation skills
- Able to adapt to different situations and capable of working under pressure
- Result oriented with attention to details
- Fluent in English, Arabic, French

### Education

**2011-2013** BBA in Hospitality Management, Arts Sciences and Technology University, Kaslik

**2010-2011** BA Hospitality Management, Institute Paul Bocuse, Lebanon

**2005-2008** Technique Superior (TS3) Hotel Management, Institute Technique Ajaltoun, Lebanon

### Professional Experience

#### ***Louaize fitness center, zouk lebanon***

Cafeteria restaurant owner

**September 2018 – present**

Operating my own business demand a lot of duties.

- Creating a proper menu that suits best for a variety of customers
- Working on menu engineering food cost, selling price.
- Ensuring compliance with licensing, hygiene and safety legislation guidelines
- Agreeing and managing budgets maintain updated records of daily, weekly and monthly revenues and expenses
- Promoting and marketing the business
- Involved in all kitchen preparation controlling waste, developing new recipes targeting a wider segment of customers.
- Defining a purchasing strategy to reduce cost and ensuring quality stability
- Dealing with suppliers, controlling inventories, ordering supplies
- Handling customer enquiries and complaints, problem solving
- Developing short and long term workflow strategies

#### ***Byblos Sur Mer Hotel, Jbeil Lebanon***

**September 2010 – August 2018**

F&B Supervisor

- Attending weekly staff weekly meetings and reviewing targets
- Catering for a variety of different events; weddings, birthdays, parties, etc.
- Attending to visitors and welcoming them warmly and professionally
- Providing food and beverage services including breakfast, lunch and dinner
- Assisting with bar work duties when understaffed and during busy events
- Ensuring that rooms are at acceptable standard at all times, in accordance to Health and Safety regulations and the organization's policies
- Ensuring stock level that meet the occupancy percentage

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### F&B Head Waiter

- Implementing policies and systems as required by the management staff
- Planning , organizing, and directing the work of the restaurant team
- Briefing all staff about hotel updates, daily menus, specials, and VIP guests
- Delegating tasks to employees to ensure proper service to all guests
- Maintaining the standards of the breakfast buffet with regards to quantity and presentation
- Supervising, training, and coaching of staff members

### ***La Terrasse du Cuisine Du Chase, Jbeil Lebanon***

**November 2009 - August 2010**

#### Floor Supervisor

- Organized the time schedule on a weekly basis and completed inventory
- Supervised, trained, and coached new and current staff members
- Distributed tasks among team members and ensured proper completion of tasks
- Ensured that the standard operating procedures were always followed

### **Additional Experience**

#### ***The Chase, Achrafiyeh Lebanon***

**November 2008 - November 2009**

Captain Waiter

#### ***Le Toupariy, Kaslik Lebanon***

Waiter/ Bar Bac

**November 2006 - November 2007**

Pastry Chef

**November 2005 - November 2006**

### **Certifications and Trainings**

- Accomplished Level one and two in Food Safety and Hygiene (Boecker Public Health).
- Housekeeping and front office training at Le Royal Hotel Dbayeh, Febraury 2011.
- Housekeeping and kitchen training at Sofitel Le Gabriel Achrafiyeh, March 2006 – May 2006.