

ANTONIO NAKAD

08 March 1988

Contact

Address:

- Saudi Arabia,
AlQassim, Buraidah
- Lebanon, North ,Zgharta

Phone:

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Languages

Arabic: Native Language

English: Read, Write & Speak

French: Read, Write & Speak

Objective

A position as an active and responsible employee, working with others as team member where I will be able to utilize my interpersonal skills, to not only allow myself grow professionally, but to firmly achieve advancement and growth for the company.

Professional summary

Results-oriented Restaurant Operations Manager with extensive experience in hygiene standards, food safety compliance, and cost control. Skilled in food cost management, daily inventory checks, stock rotation, and waste reduction. Proven ability to supervise teams, optimize workflows, and maintain high service quality. Expert in developing and managing standardized recipes with precise gram measurements, preparation methods, and cooking procedures to ensure consistency, portion control, and exceptional customer satisfaction.

Experience

- **October 2022 till date:** Oversaw full cycle of restaurant openings, from planning and pre-opening to operational handover and performance optimization ; including staffing, training, menu development, and operational setup at “New location” and “We Grill” , Saad Al Issa company, Al Qassim Buraidah, Saudi Arabia.
- **July 2021 till 2022:** Operation manager at “Skipper Touch” ,Riyadh Anas Ibn Malak, Saudi Arabia
- **April 2020 till May 2021 :** Owner and manager at “ We Grill” Restaurant, Kferdlakos , Zgharta - Lebanon
- **March 2016 till February 2020 :** Operations and Sales Manager and a Director for fifty employees at “MIA’s catering” which deals with many cafeterias in Lebanon and *organizer of all additional events and buffets.*
- **June 2015 till October 2019 :** Manager in “Al Kasouf ” cafe in Dhour Al Shweir, Al Maten- Lebanon
- **December 2014 till March 2016 :** Outlet Manager at MIA’s catering that deals with the American University of Beirut AUB beach and cafeteria – Lebanon .
- **2012 till 2014:** Floor manager at “Sofitel Abidjan Hotel Ivoire” , Ivory Coast
- **2008-2012:** Employee as receptionist at Grand Hills Hotel in Broummana – Lebanon

Computer skills

Knowledge of MS Office
(Word, Excel, Access, Power
Point...)

Internet Browsing

Omega system

Foodics system

Hobbies

Basket ball

Swimming

Reading

Listening to music

References

Upon request

○ Mr Wadih Abdel Ahad:

00961 3 805513

○ Mr Georges Mokbel :

00961 3 484758

○ Mr Tony khoueiry :

00966 53 261 2957

Profession skills

- Oversee daily restaurant operations, ensuring compliance with hygiene and food safety regulations.
- Manage food cost through daily inventory checks, accurate stock rotation, and efficient purchasing.
- Reduce wastage and spoilage through effective storage, portion control, and waste management procedures.
- Develop standardized recipes with precise gram measurements, preparation steps, and cooking procedures for menu consistency.
- Lead, train, and supervise staff to maintain high service quality and productivity.
- Expert in menu and recipe development, including precise portioning (grammage), yield calculations, and cost optimization.
- Skilled in standardizing recipes with accurate measurements, yield analysis, and preparation procedures to ensure consistency and cost control.
- Comprehensive knowledge of recipe formulation, portion sizes, yield management, and kitchen workflow optimization."

Education

- **Date :** 2011
Title of qualifications awarded: Technical superiority Diploma "TS" in Hotel Management
College: Institute technical of Zgharta - Lebanon
- **Date :** 2007
Title of qualifications awarded: Technical Baccalaureate in Hotel Management
College: Nader Technical school

Certifications

- Certificate of character from Mia's Catering 2020
- Certificate of good work and management from Mia's Catering 2020