

Ali

Chef



Personal Information

Birthdate	1975
Zodiac sign	Cancer
Nationality	— Jordan
Residence permit and date	Russian Federation
Marital status, own children	Married, has children
Place of Birth	Palestine
Location	Borki, Odintsovsky District, Moscow region
Driving License	Yes
Have a car	Yes
About myself	A professional chef with more than 25 years of experience in the culinary industry; has worked in private families (Forbes/Celebrities) and well-known haute cuisine restaurants; Key skills: French cuisine; Italian cuisine; Middle East cuisine; Asian cuisine; Fusion cuisine; Halal food; Kosher food; creating balanced menus, considering dietary restrictions; gluten-free/vegan/vegetarian diet; individual menu creation; creating original recipes and adapting existing recipes to suit various needs and ingredients; airplane/ yacht/takeaway menu for travel and home; advanced knife skills: precise cuts (dicing, mincing, julienning, brunoise, etc.) at high speed and consistent size; expert proficiency in all major cooking methods (sautéing, roasting, grilling, braising, poaching, steaming, sous vide, etc.) and their applications across diverse cuisines; creation of complex and nuanced sauces (mother sauces and their variations) from scratch, understanding flavor profiles and balancing elements; stock and broth production: ability to create flavorful and high-quality stocks and broths from various ingredients; meat butchering and fabricating: breaking down whole animals, preparing cuts, and understanding meat aging and tenderness; seafood preparation: proper handling, cleaning, and cooking of various seafood; skillful use of herbs, spices, and other seasonings to enhance flavors;

ordering the food supply; food safety and sanitation: strict adherence to food safety regulations and hygiene practices; procurement control; equipment maintenance and condition monitoring; project management; team leadership and management: motivating, training, and supervising kitchen staff; problem-solving and troubleshooting; creativity; conducting master classes for chefs; presentation skills; leadership skills; time management; HACCP; working with documents and reports; honesty; responsibility.

Education

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| - 2015 | HACCP Implementation Course, HACCP;, , Hygeria Quality Consultants, |
| - 2007 | Gastronomy, , Al-Zaytoonah University of Jordan, |

Working experience

January 2024 - till now

Russian Federation, Usovo.

Chef

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| My role includes | <p>Private chef, 2 adults 1 kid</p> <ul style="list-style-type: none"> - Cooking meals for the family; - Ordering the food supply; - Creating private menu for each member of the family + special menu for the kids according to doctor's recommendations; - Providing exclusive menu and full organization for the family parties and celebrations; - Business trips. |
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June 2022 - December 2023

Zarechye village/ Abu-Dhabi (UAE).

Chef

Employed by English Nanny agency

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|------------------|---|
| My role includes | <p>Private chef - family, 2 adults 1 kid,</p> <ul style="list-style-type: none"> - Cooking meals for the family (kosher food/allergy restrictions); - Ordering the food supply; - Creating private menu for each member of the family; - Providing exclusive menu and full organization for the family parties and celebrations; - Business trips. |
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September 2020 - October 2021

Russian Federation, Moscow.

Chef

Employed by English Nanny agency

My role includes

Private chef for a company - family, private yacht and residence,

- Banquets, VIP & super VIP special menus;
- 7 special menus every day for each VIP guest, taking into account the peculiarities of the diet and gastronomic preferences;
- Airplane menu, takeaway menu for travel and home;
- Kitchen staff management, procurement control;
- 100 staff members – cooking breakfast, lunch, sometimes dinner;
- Special master classes, development of menus, creation of dishes, development of a technological map;
- Master classes for chefs of a group of companies.

May 2017 - May 2019

Russian Federation, Moscow.

Chef

My role includes

Head chef - family, private yacht and residence, 5 adults 3 kids,

- Cooking meals for the family (8 persons);
- Ordering the food supply;
- Creating private menu for each member of the family + special menu for the kids;
- Providing exclusive menu and full organization for the family parties and celebrations
- Providing exclusive master-classes for the family guests.

March 2016 - March 2017

Chef

Restaurant Ваниль

My role includes

- Conducting service for more than 150 customers daily;
- Creating menu according to the concept of the restaurant (European and modern cuisine);
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals

- Creating technological cards
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Arrangement of the fresh food procurement;
- Arrangement and full providing of the special events and closed parties at the restaurant;
- Management of all kitchen stuff;
- Management of the time sheet and work schedule for the stuff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the product quality;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the local documents and reports.

June 2014 - April 2015

Russian Federation, Moscow.

Chef

My role includes

Private chef - family, 2 adults 4 kids

- Cooking meals for the family;
- Ordering the food supply;
- Creating private menu for each member of the family;
- Providing exclusive menu and full organization for the family parties and celebrations

January - June 2014

Russian Federation, Moscow.

Chef

Restaurant El-GAUCHITO

My role includes

- Creating menu according to the restaurant concept;
- Designing corresponding recipes;
- Overseeing the preparation of those recipes;
- Working on the season meals;
- Creating technological cards;
- Control of food compliance with the state quality standards;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;

- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Conducting masterclasses for the staff.

November 2011 - December 2013

Israel.

Chef

«Nammos» European Restaurant

My role includes

- Conducting service for more than 500 customers;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;
- Creating technological cards;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports.

August 2008 - September 2011

Israel.

Chef

«Lukas Steak House» European Restaurant

My role includes

- Conducting service for more than 500 customers;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;
- Creating technological cards;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;

- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports.

June 2005 - August 2008

Israel.

Chef

«Benjamin Sea gull» European Restaurant

My role includes

- Supervision of a project in Tel Aviv to build Fusion cuisine, which includes the integration between the cuisines of Canada, Asia, Middle East and Europe;
- Conducting service for more than 300 customers daily;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;
- Creating technological cards;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the staff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports.

November 2002 - May 2005

Israel.

Chef

«Hashmorah» European Restaurant

My role includes

- Supervising the restaurant project from the beginning;
- Creating the concept of the restaurant based on the Continental cuisine;
- Conducting service for more than 250-350 customers daily;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;
- Creating technological cards;

- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports.

June 2000 - October 2002

Israel.

Chef

«Seafood Bar»

My role includes

- Conducting service for more than 500 customers;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;
- Creating technological cards;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports.

March 1998 - April 2000

Israel.

Chef

«Aluma» European Restaurant

My role includes

- Conducting service for more than 500 customers;
- Creating menu;
- Designing corresponding recipes;
- Overseeing the preparation of these recipes;
- Working on the season meals;

- Creating technological cards;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Management of all kitchen employees, including cooks, waiters, dishwashers;
- Management of the time sheet and work schedule of the stuff;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Interview of the new candidates;
- Arrangement of masterclasses for the staff;
- Working with the documents and reports

December 1995 - April 2000

Israel.

Sous Chef

«Herzelia» French Restaurant

My role includes

- Overseeing the preparation of the recipes;
- Control of food compliance with the state quality standards ;
- Cost benefit analysis of every meal;
- Arrangement of the fresh food procurement;
- Management of the kitchen stuff including time sheet and work schedule;
- Tracking the kitchen's inventory, placing orders;
- Monitoring of the equipment maintenance and condition;
- Working with the local documents and reports.

January 1993 - October 1995

Israel.

Cook

«White Gallery», European restaurant

My role includes

- Working at the cold line, hot line and grill;
- Placing orders;
- Taking place at the master classes;
- Cooking meals for the restaurant and the catering service;
- Cooking food for the stuff;
- Taking responsibility of the fridges (checking the exp. dates of product, writing list of needed products for Chef.

Health

Smoker

No

Additional information

Arabic	Native
English	C2 - Fluent
Hebrew	C2 - Fluent
Russian	A1 - Beginner
Personal characteristics	Responsible, reliable, creative, positive, qualified, experienced, loyal, patient
Key skills	Ability to adapt to all kind of situations quickly. Excellent communication and people skills at all levels. Russian family experience. High profile family experience
ID	6854

Excellent references available on request

Photos





