Mazen Abou Ltaif

"I am a hardworking, creative and talented individual with considerable management experience in the international tourism and hospitality industry.

As a member of your team, count on me for a unique perspective combining marketing flare with culinary intelligence."

Email: mazenaboultaif81@gmail.com

Date of Birthday: 23 0f Jan 1981

Nationality: Lebanese

Mobil: 00961-71-178055

Education

October 2009 to 2014 Major: Bachelor degree, (International Hospitality Management), American

University OF Culture and Education (AUCE)

- Studying all aspects of <u>HOSPITALITY</u> management as well <u>Tourism (Business)</u>
 - * studying Masters in Business Management

Especial Crosses

- * (Fidelio & Opera) program for Hotels
- * (PMS SYSTEM) for hotels
- * (Amadeus) for Ticketing
- * (**Omega**) program for Restaurant

Special Single Certificate

- * Single subject Diploma in Revenue & Yield Management & Change Planning (ICM –Institute of Commercial Management – London)
- * Single subject Diploma in Computer Applications in business ICM —Institute of Commercial Management London)
 - * British Certificate of ticketing and Travel & Tourism Management. (Academy of professional Training - London)
 - * Lebanese Certificate of ticketing and Travel & Tourism Management. (Mira center, Beirut – Lebanon)

Tourism experience:

November /1/2012 Until Aug 2015 - La Colombe Travel&Tourism Tour & Spa Manager

*Responsible for Reservations and Promotions Organizing dealing with companies, Hotels.& Strategy Planning for Marketing

Hotel's experience:

Sep 2015 Padova Hotel, Beirut- Lebanon

Front office: Reception, Reservations (PMS System)

Le Crillon Hotel, Broummana- Lebanon

Front office Manager, Reservations & pm Manager (PMS System)

July 9/ 2012 Bay view Hotel, Beirut- Lebanon

01/05/2014 Front office Reception, Reservations&Night audit (Fidelio system)

February 2007 to Sept 2010 **Regis Hotel,** Beirut - Lebanon

Reservation & Front office Manager, Responsible for hotel operations

• Spearheaded new web-based business initiatives with Lonely Planet and Expedia.com.

Supervised tour guide and travel services.

F&B Experience:

May 2005 to January 2006 *Jeddah, sudia Arabia*

Assistant F&B MANAGER, Responsible for Restaurant operations, **public relations**, **Events** planning and other management activities as well as chef duties, At *Salus*

Completed 6 month course with a noted Italian food in (Italy)

From Jun 2011

To May 2012 La Plag (Coffee'd orent) (team leader) and trainer for service

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August 2006 to February 2007

Lebanon.

Schtroumpf International Restaurant, Beirut

Prepared Southern Italian, Continental French, Mexican and Lebanese cuisine Collaborated on planning for successful restaurant opening night and other special

events.

(Public relation with customers when was my turn in salad bar)

Asked to return based on an excellent employee record and leadership skills.

2002 to 2003 the Chase French and Lebanese Restaurant

• Prepared continental French and Lebanese cuisine.

Languages Arabic, English, Spanish, Czech (Basic)

References provided upon request.