MALAK SAAD

Executive Chef

Professional Summary

Highly experienced Executive Chef with 20 years of professional experience in restaurants and hotels across Cairo and Hurghada. Skilled in menu planning, food preparation, kitchen management, cost control, food safety standards, staff supervision, and delivering high-quality dining experiences.

Work Experience

Executive Chef – Restaurants & Hotels in Cairo and Hurghada (20 Years)
• Managed kitchen operations and culinary teams.
• Developed menus and food presentation standards.
• Ensured compliance with food safety and hygiene regulations.
• Controlled food costs and inventory management.
• Trained and supervised kitchen staff.
• Maintained high customer satisfaction and food quality.

Skills

Kitchen Management • Menu Development • Food Preparation • Cost Control • Food Safety • Staff Training • Inventory Management • Leadership • Team Management

Languages

Arabic: Native | English: Good