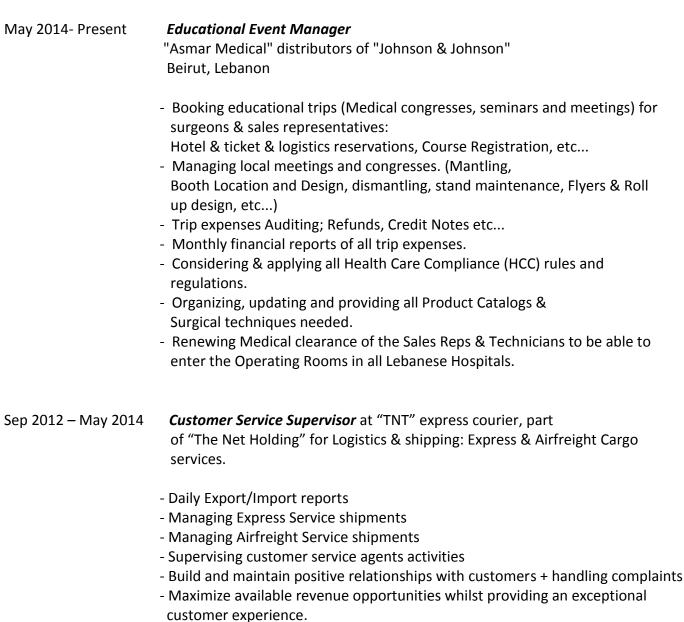
# **Curriculum Vitae**

# Sarah Hamadé

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#### **PROFESSIONAL EXPERIENCE**





June 2011- Sept 2012	Promoted to <b>Concierge Supervisor</b> at "Le Gray" hotel, part of Campbell Gray Hotels. Beirut, Lebanon.
June 2009-June 2011	<b>Receptionist</b> at "Le Gray" hotel, part of Campbell Gray Hotels. Beirut, Lebanon. ( <i>Part of the Pre-Opening team</i> )
Nov-Dec 2008	<i>Hostess</i> in "Al Dente" Ristorante, Hotel Albergo, Relais & Chateaux, Beirut Lebanon.
June 2008- Sep. 2008	Management Training in the kitchen department (hot kitchen, cold kitchen, pastry & bakery), Sales department & Cost Control department. "Fujairah Rotana Resort & Spa", Al Aqah Beach, UAE.
April 2008	<b>Team Leader</b> in the Royal wedding of the Qatari Prince (Service department) Doha, Qatar.
Apr 2007- Sep 2007	Management Training in all Food & Beverage outlets: Service Area + Kitchen & Training at the sales department "Habtoor Grand Resort & Spa", Dubai, UAE.

#### **EDUCATION**

2006- 2009	Bachelor of Science in Hospitality Management			
	"La Sagesse University, Faculty of Hospitality Management", with the			
	academic certification of "École Hôteliere de Lausanne"			
May 2006	French Scientific Baccalaureate (Specialization in Biology)			
Ividy 2000				
	"Grand Lycée Franco-Libanais" Beirut, Lebanon.			

## LANGUAGES

	Speaking	Reading	Writing	Remarks
Arabic	Native	Native	Native	
English	Fluent	Fluent	Fluent	(IELTS Test Result: 7.0 "Good User")
French	Fluent	Fluent	Fluent	
Spanish	Intermediate	Intermediate	Intermediate	( In learning process)
Turkish	Basic	Intermediate	Intermediate	( In learning process)

#### **COMPUTER SKILLS**

- Very good use of Microsoft office
- Very good use of the internet
- Good use of "Micros", "Protel", "SAP", "Teemtalk.2000", "Sky manager", "Global net", "Quantum", "Main Frame", "FBM" (Food and beverage material system)

## PERSONAL ACHIVEMENTS

- Assisted in a Total Hip Replacement Surgery (Anterior Approach) Serf Double Mobility implant used.
- Bronze Medal for the 3rd position in the Junior Chefs Competition in Dubai (WACS) in 5 dessert courses.

## **PROFESSIONAL SKILLS**

- Building Professional Relationships + Team Work
- Customer Satisfaction
- Excellent communication skills
- Problem Solver + Decision Maker
- Leadership
- Good Negotiation skills

## **PERSONAL ACTIVITIES**

Cooking – Travelling – Reading – Painting – Tennis – Drifting – Carambole Billiard – Learning new languages