

JACK KAHVEJIAN



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Syrian / Armenian

Doha, Qatar

Education

Bachelor of science in
Hospitality management
Damascus Tourism institute
2011 - 2014

Expertise

Team management
Customer service
Financial management
Operations efficiency
Health and safety compliance
Marketing and sales
Inventory management
Problem solving

Language

Arabic - Mother tongue
English - Fluent
Armenian - Intermediate

References

Available upon request

Profile

A passionate and experience Restaurant Manager with a proven track record of achieving financial targets, team performance and development.

Achievements

Pre-opening of Huda Restaurant (2018): Successfully led the pre-opening of two branches in Landmark Mall and Tawwar Mall . Coordinated with operations managers and the executive chef, ensuring a smooth launch and execution.

Rebranding of Chocolate Bar to Chocolate Jar (2021): Spearheaded the rebranding process, creating a new menu, overseeing marketing coordination, restaurant decor, and launching a successful opening event.

ISO 22000 Certification: Achieved ISO 22000 certification by successfully complying with all international food safety management system standards.

Leadership at Arabesque Restaurant (2021-2023): Led the restaurant through a break-even year in 2021, conducted extensive staff training, and achieved 2022 World Cup preparation goals and achieved restaurants set financial targets. Secured the Traveler's Choice Award on Trip Advisor in both 2022 and 2023.

Work experience

- Feb 2024- Present
City Centre Rotana Hotel - Doha, Qatar
Outlet Manager
Experienced restaurant manager, part of a successful pre- opening team, adept at overseeing daily operations, managing staff, and ensuring high-quality customer experiences. Skilled in financial management, compliance, and enhancing operational efficiency. efficiency.
- 2019 - 2024
Hospitality Development Company - Doha, Qatar
Restaurant General Manager
As a restaurant manager, I led daily operations, ensuring efficient service and high-quality customer experiences. I was part of a successful rebranding team and the opening of the company's first food truck. I supervised staff, handled financial management, and ensured compliance with health and safety regulations. Additionally, I developed and implemented marketing strategies to boost customer engagement and sales.
- 2018 - 2019
Shaqab Abella - Doha, Qatar
Restaurant Manager
As a restaurant manager, I oversaw daily operations to ensure exceptional service and customer satisfaction. I successfully led the opening of two branches of the Huda restaurant brand. My responsibilities included managing staff, controlling finances, and maintaining health and safety compliance. I also created and executed marketing strategies to increase customer engagement and drive sales.
- 2015 - 2018
Aura Hospitality Group - Doha, Qatar
Assistant Restaurant Manager
I started my three years career at Aura Hospitality as a captain waiter and earned a promotion to assistant outlet manager. During my tenure, I honed my leadership skills, managed daily operations, and ensured excellent customer service
- 2014 - 2015
Four Seasons Hotel - Damascus, Syria
Server