



CONTACT



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HOBBIES

Hiking
Reading

CHADI RAAD

Executive Chef / Culinary Instructor

PROFILE

Culinary professional with 25+ years of experience across luxury hotels, healthcare, and cloud kitchens. HACCP Level 3 certified and currently a part-time university instructor in pastry and food production. Proven leadership as Executive Chef in a 5-star hotel and Corporate Chef in high-volume operations. Expert in French, Asian, Arabic, and Italian cuisines. Skilled in staff training, food safety, and TV culinary presentations during Ramadan.

WORK EXPERIENCE

ROYAL GOURMET (NBL GROUP) Corporate Chef Cloud kitchen Meat the fish/Maryool/ Zulu/Skirt/By Skirt/Naranori	2021 till present
USJ HUVLEIN (PAUL BOCUSE PARTNERSHIP) Instructor	2022 till present
AJWAD HOSPITALITY JEDDAH- KSA Corporate Chef 3 restaurants/catering	2019 - 2021
PEOPLE RESTAURANT @ AISHTI SOLIDERE Executive Chef	2016 - 2019
LAU - Lebanese American University (part time) Instructor	2018 - 2019
Private culinary Academy Je deguste (INSTAGRAM) Orthodox Association Rabieh	2017 - 2018
AUL UNIVERSITY (part time) Instructor	2016 - 2017
RETAIL MANAGEMENT GROUP Executive chef 3 outlets Eric Kayser, Fauchon Paris, Damour beach Monoprix supermarkets	2015 - 2016
THE SMALLVILLE HOTEL BEIRUT (design hotel) Executive chef 118 rooms /2 restaurants/banqueting up to 150 pers	2013 - 2014
HEALTHY GREETINGS CATERING S.A.R.L Cornet Chehwan Executive chef Kids catering (healthy & organic food) Breakfast & lunch for school (Jesus & Mary school)	2013

"AISHTI" SEASIDE 2002 - 2013

Head chef
French gastronomic restaurant capacity 130 person
Sous executive Chef
(Executive Chef Frank Paulmier)
(Executive Chef Nicolas Rousseau)
(Executive Chef Patrice freuslon)

QUATTRO FOOD CATERING - Mansourieh 2007-- 2011
Partner

EYE & EAR HOSPITAL 1995 - 2004
Sous chef
Healthy food,
Capacity 35 rooms, 2 VIP rooms

AUNTY ROSA Beirut-Lebanon 2001 - 2002
Chef of international food
International food, specialty Lebanese
Capacity 700 person

TOP MADISON HOTEL 2000 - 2001
Sous Chef (NIGHT SHIFT)
International Kitchen
Capacity 150 person

ARMY CLUB – YARZE 1998
Assistant chef
International food

JARDIN DES CHINES 1995 - 1997
Chef De Partie
Chinese Food
Capacity 120 person

WENDY LAND - Mansourieh 1994 - 1995
American Fast Food

AUBERGE DE FAQRA (Relais & Châteaux) 1993 - 1994
Commis - Central kitchen

CONSULTANCY /OPENING

Opening Maryool restaurant Kuwait
Opening backburner Kuwait
Opening flav Beirut
Opening ground flour Beirut
Opening Ajwad catering ksa
Opening Almodóvar Beirut
Opening Ghalboun Resort (erga group)
Opening kahwat el set Antelias
Opening fashion bar Beirut
Opening la truffe blanche (catering)

EDUCATION

- BT 3 KITCHEN (DEKWANEH HOTELIERIE SCHOOL)
- HACCP level 3 in Manufacturing