

Rawan Al Wadaa

Skills & Qualifications:

Culinary:

Innovative in plating food and desserts
Committed to maintaining a clean kitchen and work area
Creative in the use of different spices and herbs
Committed to maintaining the established standards and quality
Experienced in training personnel and supervising events

Communication/ customer service:

Bilingual (English, Arabic) with basic knowledge of French

Education:

Culinary Management Program, Algonquin College Culinary Management Diploma (with Honors) WHMIS Food Handling Certificate Smart Serve	Jan 2016 – June 2017
Studio Arts Program, American University of Beirut Bachelor Degree of Arts	Sept 2006 – June 2009
Sociology & Economics Section, International School of Choueifat, SABIS Lebanese Baccaalaureate (with honours)	Sept 1994 – June 2006

Publications:

Edible Ottawa, The January 2021 Issue “Sabah el Nour”: Lebanese Breakfast Recipes	January 2021
Faces Magazine, July - August 2020 Issue Summer Recipes: Stout BBQ Sauce	July - August 2020

Experience:

Co-owner & Chef, “Rebels in the Kitchen” Styling Food Photoshoot Sets Developing recipes & cooking on-site & online events Consulting on food waste, recipes and menu planning Managing social media accounts	June 2019- (Current)
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- Event Manager & Pastry Chef, "Parlour Place x DISH Catering" May 2019- (Current)
 Follow up with Clients regarding events
 Planning rentals, menu & setting up event
 Preparing desserts and pastries seasonally
 Assisting catering chef in prep, set up & serving
- Chef Instructor, "C'est Bon Cooking School" Nov 2018- March 2020
 Teaching fundamentals of Cooking & Baking to Adults & Teens
 Preparing Recipes and Menus for classes
- Head Pastry Chef and Kitchen Manager, "Stella Luna Gelato Café" May 2017- Dec 2018
 Preparing dessert, breakfast & lunch menu on a daily basis
 Assisting in the preparation of artisan gelato during peak season
 Managing the official Stella Luna Gelato Café Instagram account
- Pastry Chef, "Beckta Dining and Wine" Dec 2016- April 2017
 Preparing and Plating high-end desserts Assisting Garde Manger with
 prep & plating during service
- Volunteer Cook, "Rideau Hall" May 2016- Sept 2016
 Cooking according to the Executive Chef's instructions
 Assisting the Chef de Partie in serving at the hot food stations during
 service
- Volunteer Cook, "Sussex 24" June 2016
 Assisting the catering company in preparing food for a VIP event
- Volunteer Cook, "Thyme and Again" August 2016
 Assisting the cooks on the line with food preparation
 Assembling the plates for a wedding reception dinner
- Head Designer and Decorator, "Secrets by Hazem Arayssi" Sept 2011- March 2015
 Designing and decorating custom cookies, cupcakes and cakes
 Sculpting custom figurines and models out of fondant and gum paste
- Organizer and Board Member, "Rotaract Club of Beirut Cosmopolitan" April 2014-Dec 2015
 Organizing and volunteering in community service projects
 Heading the fundraising committee for the year 2014-2015
 Acting as Sergeant at Arms on the club board for the year 2015
- Teacher and Set Designer, "International School of Choueifat" Sept 2010- June 2011
 Teaching different schools and techniques of art
 Designing and decorating the campus and stages for various school events
 Organizing the annual school art fair

For work or portfolio check my business Instagram accounts @rebelsinthekitchen.ca