



الرقم: 2010/11/1592

التاريخ: 2010/11/10

السادة هيئة الأوراق المالية المحترمين

APPOINTMENT - WIVA - 14/11/2010

تحية طيبة وبعد ،،،

عملاً بأحكام الإفصاح والمعايير المحاسبية ، نلفت عنايتكم بأنه وباقتراب موعد افتتاح فندق الشركة في منطقة البحر الميت فندق وادي الشتا البحر الميت - بإدارة سويس بل هوتيل تم تعيين الكادر التنفيذي للفندق كما يلي :

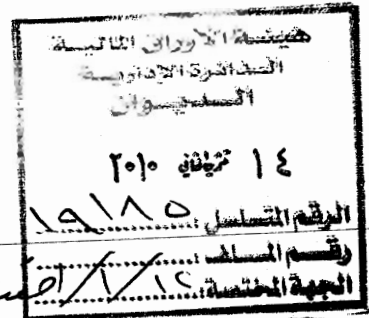
1. تم تعيين السيد Philippe Belhay مديراً عاماً للفندق ( بريطاني الجنسية)
2. تم تعيين السيد Antonello Manca رئيساً للطهاة ( ايطالي الجنسية)
3. تم تعيين السيد عبد الفتاح البرغوثي مراقباً مالياً ( اردني الجنسية)

ان تعيين الإداريين أعلاه يأتي تماشياً مع خطط الشركة لإفتتاح الفندق خلال الربع الأول من عام 2011. ومن خلال خبرتهم المكتسبة في العمل مع فنادق عالمية فإنه سيتم إثراء الفندق بما يلزم من خبرات تلزم لتشغيله حسب متطلبات التصنيف الفندقية الصادرة عن وزارة السياحة ومعايير التصنيف العالمية .

هذا ومن الجدير بالذكر بان الفندق يحتوي على 320 سريراً ويشمل كافة سبل الراحة والاستجمام مثل برك السباحة والنادي الصحي وال SPA، مع احتواءه على عدداً من المطاعم وسبل الترفيه للعائلات والأطفال.

واقبلوا الاحترام ،،،

عمر حزيمة  
المدير العام



مرفق / السيرة الذاتية للأشخاص المذكورين أعلاه

السيد محمد وليد  
البيروني

11/11



**Mr. Philippe BELHAY**

**Current Address:** 9 King Edward Avenue, Aylesbury, BUCKS

Tel: [home] 01296 437 436 & Fax 01296 625 560 Mobile 0750 835 4250 ✉ [philippeb6@aol.com](mailto:philippeb6@aol.com)

**Permanent Address:** c/o Sister – Odette Gay - Tel: [sister] 01296 620 427

No.10 South Street, Wendover – BUCKS. HP22 6EF

**PROFESSIONAL EXPERIENCE**

**04.2010**

**THE HERTFORDSHIRE, BROXBOROUGH UK**

6 month  
contract only.  
(17 Nov.)

**INTERIM GENERAL MANAGER**

Secured this temporary role with Crown Golf to sort out this ailing property and return to profitability, whilst seeking a return to an international role.

**01.2008 – 02.2010**

**LE ROYAL HOTEL & SPA HAMMAMET  
TUNISIA**

**GENERAL MANAGER**

5 star luxury hotel & spa member of the *Leading Hotels of the World* with 266 elegant rooms, 20 Ambassador Suites and Penthouse, 5 international F&B outlets including Shehrazad buffet, Alhambra a la carte, Capri Italian, Shehreyar cabaret, Dana Club cocktail bar and seafood, Murjana snack bar and beach restaurant, Alwaha lobby bar, Alkhayam pool bar, Ali Baba Moorish Café, 24 hour room service, night club, casino, health club and extensive C&B and outside catering facilities with 23 function rooms, Ballroom Auditorium and Conference Hall. Head-hunted to manage the resort with potential for business growth and development reporting to the Chairman. Decreased tour operator contracts from 240 to 50 carefully selected for MICE and leisure business. Reviewed rooms rate strategy and F&B products to a higher standard resulting in a 21% revenue increase on sales YTD. Decreased wage costs from 30% to 28% by a multi-skilled culture whilst still achieving productivity, profitability and consistency.

**06.2006 – 01.2008**

**QUALITY CHOICE HOTELS, BRIGHTON**

**GENERAL MANAGER**

Leisure hotel with busy conference facilities owned by Norwich Union Insurance with 140 bedrooms. Approached to turn the business around and increase profit. Increased revenue by 17% and AVRR by £11 and customer loyalty by 40% receiving an award by the local small business and Chamber of Commerce in

Brighton for being proactive.

**Mr. Philippe Belhay**

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**02.2002 – 06.2006**

**DE VERE HOTELS GROUP**

**09.2004 – 06.2006**

**DE VERE BELLHOUSE HOTEL**  
**BEACONSFIELD, BUCKINGHAMSHIRE**

**GENERAL MANAGER**

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4 star luxury hotel with 145 rooms recently sold. Small private property part of the Cairn Hotel Group who purchased it from De Vere. Range of restaurants, bars, leisure club and C&B facilities for 400 guests. Responsible for the smooth and efficient running of the hotel covering all areas of operation and management. Supervised and trained all staff and managers to ensure high standards of service / product delivered. Position was mutually terminated due to a personality clash with the new owners who acquired the property in early 2006

**02.2002 – 09.2004**

**DE VERE BELFRY HOTEL & RESORT**  
**WISHAW, WARWICKSHIRE**

**DIRECTOR OF OPERATIONS**

4 star hotel with 324 rooms set in 750 acres with turnover of £40 million offering a choice of 21 C&B meeting suites, 10 bars, 3 restaurants [2 Rosette] and Bel Air Night Club. Venue for the famous Ryder Cup. Supervised a team of 825 staff and managers. PGA training academy and HQ based at the Belfry Aqua Spa and Leisure Club. Responsible for the daily running of hotel operations, delivery of products and high standard of service and customer care. Developed proactive financial control systems, implemented effective policies and procedures and introduced new concepts of performance management. Established up-dated health, safety and security strategies, developed customer feedback to ensure satisfaction and avoid complaints.

**12.1997 – 02.2002**

**THE BRITANNIA INTERNATIONAL HOTEL**  
**CANARY WHARF, LONDON**

**DEPUTY AND GENERAL MANAGER [ACTING]**

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4 star luxury hotel with a turnover of 16 million, 442 rooms and suites, choice of 3 restaurants, bars and vast business centre with C&B catering for over 2,000 covers per day. Supervised a team of 21 HOD's to significantly reduce complaints and establish fresh cultures. Increased sales by 23% and created a new unit generating £400,000 p.a. Implemented Customer Care Training Programme. Saw this as a way to gain vital

**08.1995 – 12.1997**

**FORTE HOTELS PLC.**

**04.1997 – 12.1997**

**BERYSTEDE COUNTRY HOUSE HOTEL  
ASCOT & THE CASTLE HOTEL, WINDSOR**

**REGIONAL OPERATIONS MANAGER**

Regional role responsible for both 4 star hotels with over 100 rooms and a turnover of £11.5 million. Each unit having 90 staff. Achieved Rosette standards for both restaurants. Implemented the Forte Way team stability and infrastructure project. Established policies and procedures for recruitment to improve quality and achieve high standards of service and guest satisfaction.

**08.1995 – 04.1997**

**BURFORD BRIDGE HOTEL, DORKING**

DEPUTY GENERAL MANAGER [1 Year / 3 months]  
GENERAL MANAGER [9 months]

4 star property with 50 rooms, restaurant, bar and banqueting facilities for 150 guests. Assisted the GM in the smooth running of hotel operations deputising when absent for all duties prior to being promoted to the role.

**02.1994 – 08.1995**

**HANBURY MANOR HOTEL, HERTFORDSHIRE**

**ASSISTANT OPERATIONS MANAGER**

5 star luxury hotel and Golf Club with 98 rooms and suites, choice of 3 restaurants [4 Rosette], bars and leisure facilities. Maximised the success of C&B functions by improving standards and discipline in close conjunction with the HR department. Emphasis on staff training and development with £64,000 spent resulting in £1.5 million revenue. Improved service and quality. Installed room service which increased productivity.

**08.1991 – 02.1994**

**DANESFIELD SPA & COUNTRY HOUSE  
HOTEL, BUCKINGHAMSHIRE**

ASSISTANT FOOD & BEVERAGE MANAGER  
ROOM SERVICE MANAGER – Promoted To

5 star small luxury hotel set in 65 acres with a turnover of £9 million and offering a choice of 4 restaurants [Swedish, French, Italian and English]. Involved in the opening and set up of the F&B department establishing policies, procedures and disciplines working to strict budget guidelines and constraints. Negotiated with suppliers. Introduced 3 levels of C&B packages and

implemented Duty Management concepts. Joined as Room Service Manager and promoted after 8 months.

**Mr. Philippe Belhay**  
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**1985 – 1991**

**RIYADH LOCAL AUTHORITY, SAUDI ARABIA**

Assisted in the management of a large residential compound. Left due to the War. Returned to the U.K.

**1984 – 1985**

**VIENNA HILTON, WIEN, AUSTRIA**

**FOOD AND BEVERAGE TRAINEE**

Completed a management training programme covering all F&B outlets, operations and management duties.

**EDUCATION**

- Various Management Training Courses including Certificate in Sales and Marketing [Progressive Training]
- University of West London – HCIMA Professional Certificate with Distinction
- Dortmund University, Germany – Hotel Management and German Language [1983-1984]
- Academie D'Orleans-Tours, France – Diploma de Brevet de Technician Supérieur with Distinction BTS equivalent to HND [1981 – 1983]
- Computer Services Bureau – Certificate in Computing and Word Processing

**PERSONAL**

Date of Birth:	24 <sup>th</sup> October, 1962
Nationality:	French and British [dual] (Mother Greek – Father French)
Status:	Married [Rosemary] – 2 children [96 & 91] Travels on single status
Languages:	French [mother tongue], English [fluent] German [good] and Spanish [conversational]
Hobbies:	Travel, Sports, Music, Reading and Socialising

HSI has made every effort to provide accurate information on the applicant whose name is included herein; however, it cannot warrant the accuracy of the information that is included on the resume. We encourage prospective employers to verify, to their own satisfaction, the information provided.

**CV Executive Chef**



**Antonello Manca**

**Personal Details**

Nationality: Italian  
Date of Birth: 13-06-1978  
Marital Status: Divorced

**Profile Summary**

Cooked for Chaîne de Rotisseurs in different Establishments with gratification Letter  
Senior Member of the ECG Emirates Culinary Guild  
Cooked for Michael Roux of the Roux brothers in the UK  
Coach the team of the MLA Blackbox with a silver medal as result

**Employment History**

2009 - current *May 2010*

**Executive Chef**  
**Dream of Zanzibar Resort**  
**Report to the General Manager**

Managing and running the entire Culinary and stewarding team of this new, five dining outlets, Italian, Asian, Fusion seafood, All Day dining and African plus three bars with snacks etc  
Small Meeting and conference facilities

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**Heinz B Reichstein**  
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<http://www.planhotel.com/en/resort.php?sezioneID=102&resortID=12>

June 2009 until Oct-2009

**Executive Sous Chef**

**Fairmont Towers, Heliopolis, Egypt**

Part of the Management team as assistance of the Culinary Director

In charge of all banquet facilities of the complex Fairmont Towers and Heliopolis with the capacity of 2500 pax  
 Coordinate with chef de cuisines and sous chefs all necessary stock control menu implementation, Hygiene checks etc.

Setting up all infrastructures and kitchen logistic, from recruitment to equipments, menus, budgets, haccp etc.  
<http://www.fairmont.com/towersheliopolis>

Mar 2008 until 06-2009

**Executive Chef**

**Rose Rotana Dubai (Pre Opening), U.A.E.**

Part of the pre-opening Management team

Responsible for all issues related to the Opening of the hotel, including the drawing up the Employee Development Plan for all kitchen personnel

Task Force for the opening of The Cove Rotana Resort in Ras Al Khaimah, U.A.E.

Setting up all infrastructures and kitchen logistic, from recruitment to equipments, menus, budgets, haccp etc.  
 The Rose Rotana Hotel comprise of 481 rooms over 72 floors in Sheik Zayed Road

Apr 2007 – Mar 2008

**Executive Sous Chef**

**Intercontinental Resort in Al Ain, U.A.E.**

Responsible for the running of all aspect of the kitchens in absence of the Exec Chef, plus directly responsible of the awarded Italian fine dining Luce restaurant, all together managing a brigade of 45 and 9 Outlets (Mediterranean, Arabic, pub, Italian, Indian, buffet restaurant, coffe shop, and Far eastern)

In charge of the banqueting area with a capacity up to 2000 guests and outside caterings up to 3000 clients

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Menu developing, costing, training planning, drawing up monthly promotions and marketing events.

Dec 2005 – April 2007

**Senior Sous Chef**

**ACCOR Hotels World Trade Center in Dubai, U.A.E.**

The ACCOR hotels are situated in a very busy location inside the World Trade Centre. These two properties ~~combined have over 600 rooms with 10 outlets.~~

In charge of the operation for 1 side of the complex and 4 outlets, supervising 40 team members. All restaurants serving various cuisines were extremely busy during the exhibitions with up to 400 guest for lunch only (a la carte service)

Responsible for the creation of new dishes, menus, promotions etc, as well as for all the orders, food cost control, duty rosters, HACCP records, training plans and cross-training.

Aug 2001 – Dec 2005

Various positions in Boutique Hotels and award winning restaurants in United Kingdom mainly for Hand Picked Hotels Chain

Senior Sous Chef at Chilston Park Hotel (2 rosette) in Lenham, Kent

Senior Sous Chef at Brandshatch Place Hotel (2 rosette) in Longfield, Kent

Sous Chef at Hanover Intern. Hotel in Reading, Berkshire

Junior Sous Chef at Botleigh Grange Hotel (2 rosette) in Southampton

Chef de Partie at Rhinefield House Hotel (2 rosette) in Brockenhurst

Demi Chef de Partie at The Balmer Lawn Hotel (2 rosette) in Brockenhurst

**Professional Development**

November 2008

October 2008

September 2008

2007

2006

2006

Managing People Performance (MPP) (Rotana Internal)

Managing Employee Development (Rotana Internal)

On-Job Training Programme (Rotana Internal)

Advance HAACP Certificate

Intermediate Food Hygiene Certificate

P & L analysis to action plan

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2006	Negotiation Skills
2005	B.O.S.I.E.T certificate, including first aid, fire fighting and EBS and survival for offshore work related and helicopter emergency evacuation
2005	Supervisory course
2002	NVQ level 2
2001	Hygiene certificate

#### ADDITIONAL AND PRE-PROFESSIONAL EXPERIENCE

2000 – 2001	Demi Chef Kitchen at Atomo Hospitality in Sassari, Italy Hospitality industry, camping and Summer residence with resort style beach restaurants, buffet and a la carte, both hot and cold
2000	Part time work in different Italian restaurants Setting up Banqueting functions and Italian style lunch Working in all sections of the kitchen, helping with the preparation of banquets
1996 – 2000	Office Supervisor at Manca assicurazioni in Sassari, Italy Sales and marketing area, insurance company, working in the family business during the studies

#### Education

1999	Diploma: Computer Literate and science Liceo Scientifico in Sassari, Italy
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#### Languages

Italian:	mother tongue
English:	fluent, written and spoken, Internship in the UK (2001-2006)
Spanish:	fluent in written and spoken

#### Hobbies, Interests

Sports:	Computers: Knowledge of MS Office: Access, Word, Excel, Power Point and Outlook Fidelio Sales & Catering, Micros
Other:	Fishing, Scuba Diving, Horse Riding Music, Reading, Traveling

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WE ASSIST OUR CLIENTS IN MEETING THEIR PROFIT OBJECTIVES THROUGH INTELLIGENT AND EFFECTIVE RECRUITMENT OF KEY PERSONNEL.

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**Languages: Arabic & Good English**

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**PERSONAL  
INFORMATION**

**DOB**

**May, 25 - 1958**

**Marital Status**

**Married (3 Children)**

**Nationality**

**Jordanian**

**EDUCATION**

**university degree - Cairo.**

**CAREER  
OBJECTIVE**

**a proven track record with more than 20+ years of  
extensive experience in various**

**Areas of Accounting, Cash Management, Cost  
controlling, Budgeting, Auditing and-Financial  
Analysis**

**Achievements include, excellence in managing  
complex issues, planning and achieving targets in  
all areas of work and developing excellent  
teamwork.**

**Acknowledged by senior management as an  
inspiring leader with flair for problem solving using  
creativity and ingenuity leading to improved  
efficiency**

**To obtain a Senior Position in an organization with  
future development and growth prospects, where I  
shall have the opportunity to grow and develop by  
contributing substantially to the profitability and  
development of this organization utilizing my skills,  
abilities Proficiency and experience**

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## **EMPLOYMENT EXPERIENCE**

**Evason Main Hot Springs & Six Senses Spa  
(Maadaba – Jordan 01/10/2008 till now)**

Pre opening team

- **Financial Controller**

**Radisson SAS Tala Bay Resort Aqaba  
(Aqaba, Jordan-01-12-2007-30-9-2008)**

Pre opening team

- **Financial Controller**

**Radisson SAS Hotel-Amman & Radisson SAS Resort Aqaba-Jordan  
(Amman, Jordan 1/2002-11/2006)**

- **Regional Financial Controller**

### **Major Achievements:**

Developed and implemented financial guidance in the formulation and implementation of the Strategic Planning, Budgeting and Goals Program.  
 Maximized cash flow performance of the hotel through controls on inventory, credit and collections, disbursements, deposits and remittances  
 Enforced, documented and adequate controls for all revenues and expenses, of assets and ensured controls will satisfy or improve the level of guest services.  
 Maintained accurate and timely financial and operating information and provided analysis interpretations and projections to management as required.  
 Identified staff with potential for promotion and/or transfer within accounting perations  
 Followed up on all capital expenditures to ensure compliance with original justification and approvals  
 Participated in local recognized professional and industry organizations  
 Conducted monthly inspections and tests to ensure all departments are complying with required procedures and best quality control practices.  
 Reviewed price and recommended changes to the General Manger.  
 Implemented and maintained acceptable accounting practices and procedures as required by Radisson SAS policy and procedure, generally accepted accounting Practices, and as effected by local conditions  
 Performed related duties and special projects as assigned  
 Deputized for the General Manager during his absence

**Radisson SAS Resort-Aqaba  
(Aqaba, Jordan 5/1998 - 12/2001)**

- **Financial Controller**

### **Major Achievements:**

**Computer Literacy: -**

- A good understanding of computer concepts within a business environment.
  - Very good skills in Computer applications (Word, Excel, Power Point)
  - (M.C) Material Control System.
  - Scala Account System
  - Fidelio Back Office Account System
  - Opera System
  - Sun Accounting System
- 

**Training Courses:**

- Radisson SAS Yes I can
- Time Management Program
- The Four Roles of Leadership Program-
- presentation Skills Workshop
- Train the Trainer workshop

**JOB-SPECIFIC SKILLS:**

- Ability in dealing with difficult situation
  - Exceptional Problem Solving & communication skills
  - Excellent Conceptual and Analytical skills
  - Excellent report writing and presentation skills
  - Excellent planning and organizational skills
  - Superior leadership and team management skills
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**REFERENCES:**

**Mr. Yousef Nazzal**  
**Chairman Jordan Hotels Company**  
**Tel: 079-5523523**

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**Mr. Michael Nazzal**  
**Deputy Chairman Jordan Hotels Company**  
**Tel: 079-5555033**

**Mr. Sami Al Ansari**  
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**All Documents will be furnished upon Request**

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