



Dr. Hatem Hasan

**Restaurant & Catering Consultant |
F&B & Hospitality Expert | Culinary
Art Instructor**



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Languages: English | Arabic(Fluent)



Nationality: American



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Executive Summary

Dr. Hatem Hasan is a two-Michelin-star chef and award-winning food & beverage consultant with over 25 years of global expertise in culinary arts, hospitality management, restaurant development, and strategic business consulting. A results-driven industry leader, he has successfully developed, launched, and managed over 159 F&B projects across the Middle East, North America, and Europe. His work spans fine dining, fusion cuisine, institutional catering, and government food systems. Renowned for his deep mastery of menu engineering, cost optimization, and operational transformation, Dr. Hatem is a trusted advisor to investors, operators, and government entities seeking innovative, scalable, and profitable culinary solutions.

Core Competencies

- F&B Business Strategy & Concept Development
- Culinary Operations & Restaurant Launch Management
- Menu Design & Product Innovation
- Client & Government Advisory
- Staff Training & Operational Leadership
- Quality Assurance & Process Optimization
- Inventory Control & Cost Efficiency

Key Professional Experience



Founder and CEO, The Consultant Expert

May 2016- Present

Founded and leads a global food and restaurant management consultancy that specializes in developing, launching, and optimizing food and beverage concepts across multiple markets.

Provides end-to-end strategic support including business modeling, menu creation, operational planning, kitchen and service design, and staff recruitment and training.

Founded and operated a portfolio of award-winning restaurants including international, Arabic, Mexican, seafood, and dessert cuisines.

Successfully led team development and new branch openings while ensuring top-tier service standards.

Applied strategic planning, team leadership, and operational excellence to drive consistent revenue growth.

Oversaw the successful execution of 159 projects across the UAE, Saudi Arabia, Qatar, Jordan, the USA, France, and Italy.

Serves as a trusted advisor to investors, entrepreneurs, and government stakeholders seeking scalable, innovative, and profitable F&B ventures.

Provided consultancy and partial ownership support for several third-party restaurants and food ventures across the Middle East and North America.

Introduced innovative dishes and optimized the existing menu for variety and performance.

Latest Projects:



REACH
GROUP

مجموعة عبد المحسن الحكير القايضة
ABDULMOHSIN ALHOKAIR HOLDING GROUP

مجنون لحم
• MAJNOON LAHIM •

البخار الصغير
ماكولات بحرية
Little Sailor
Seafood

بيت المجهوس
BAIT AL MAJBOUS
RESTAURANT

Late
August

La Solaya
CATERING

Stan's
RESTAURANT
COCKTAIL LOUNGE

caracol
MEXICAN COASTAL KITCHEN

بيت الريح
BETT EL REHUTY
LATE 80'S CUISINE

نفيس
الطعم الشامي الأصلي
Original Oriental Taste

ÉCLAIRE-À-LICIOUS
BEYOND DELICIOUS



District General Manager – 9ers Grill

June 2014 – March 2016 | USA

Oversaw operations at one of the flagship locations of the award-winning 9ers Grill chain, known for its fusion of American and international cuisine.

Introduced innovative dishes and optimized the existing menu for variety and performance.

Played a key role in expanding brand recognition and ensuring high customer satisfaction levels

Successfully led team development and new branch openings while ensuring top-tier service standards.

Applied strategic planning, team leadership, and operational excellence to drive consistent revenue growth.



F&B Director & Corporate Executive Chef – Remington Hotels

Feb 2007 – June 2014 | USA, Canada, Europe

Established and led the Food & Beverage division for 117 hotels under Remington Hospitality, creating unified systems for quality, service, and staff development.

Managed all aspects of hotel dining, events, bar operations, and catering, ensuring revenue growth and operational consistency.

Controlled inventory and sales of food and alcoholic beverages, while supervising restaurant and bar teams to maintain the highest service standards.

Developed innovative restaurant concepts, led culinary direction, and implemented standardized operations across diverse locations.

Recognized for excellence in food quality, creativity, and brand development.

Oversaw all F&B operations across the portfolio, with direct leadership at flagship properties including Embassy Suites (Addison, Texas) and Hilton (Houston, Texas).

Directed corporate and private events, developed fresh and innovative menus, and implemented training programs that improved staff performance and customer satisfaction.

Founded and operated a portfolio of award-winning restaurants featuring international, Mexican, seafood, and dessert cuisines.

Managed kitchen workflows, food quality, team performance, and customer satisfaction.

Awards & Recognitions

2025

- UAE Ministry of Culture Recognition (Golden Residency – Category: Cultural Creators)

2024

- Michelin Guide Award – Doha, Qatar
- Honored at Global Food Security Summit – Abu Dhabi for Research on Modern Food Culture
- Autism Ambassador Award – UAE Autism Center
- Honored by Sheikh Rashed Bin Nasser Al Nuaimi for contributions to autism care

2023

- Appreciation for Culinary and Restaurant Innovations- from The Diplomatic Club , Qatar

2022

- Emirate culinary club

2018

- Honored by Her Majesty Queen Rania of Jordan

2017

- Palestinian Personality of the Year in Culinary & Heritage – Lady of the Land Foundation
- Arab Chefs Union Ambassador

2016

- Michelin Star – Late August Restaurant, Texas, USA

2013

- Best F&B Director Award – Remington Hotels
- Featured alongside Chef Robert Irvine at the Dallas Food Expo

2011

- Hilton Corporate Chef of the Year

2009

- Café Greek Top Chef Award – Texas
- Appointed Jury Member – International Chocolate Festival – Milan, Italy
- Honored by Palestinian Ministry of Jerusalem Affairs for culinary achievements

Teaching Art of Culinary

- The Women's Renaissance - Qatar Al Najah University
- Well Done Cooking Class Le Cordon Bleu Kitchen Club (Saudi) Sur La Table -Dallas Rome with Chef (Italy) Faim D'epices (Morocco)
- PACC Palestine American Cultural Centre ACC Arab American Culture Community UGAI Sugar Land Church of Christ
- Alief Continuing College Stafford.
- World Chef Association World Masterchef Society Chef Life Culinary, 2019
- American Culinary Federation Chef From The World
- World Association of Societies Institute of Culinary
- Instructor University of Texas at Dallas Food Service Manager Certificate Executive Chef Training
- T.A.B.C. Certification

Education And Certificates

- **Doctorate (PHD) in Management of Tourist Facilities**
University of Houston, 2009
- **Doctorate (PHD) in Culinary Arts**
Boston University, 2017
- **Doctorate (PHD) in Developing Eating Habits in Arab Communities**
IACDSS Academy (International Academy for Community Development & Strategic Studies),
Cairo, 2017
- **Doctorate (PHD) in the Role of Food in Developing Tourism and Economy**
American University in Cairo, 2019
- **Master's in Tourism and Hotel Management**
Dublin University, 1997
Other Academic Certificates
- **Food Protection Manager Certification,**
National Restaurant Association (Surv Safe) , 2022
- **Diploma in Culinary Excellence**
World Master Chefs Society, 2014
- **Diploma in Culinary Arts**
Le Cordon Bleu, California
- **Advanced Mediterranean Cuisine Certification**
Le Cordon Bleu
- **Diploma in Culinary Excellence**
World Association of Maharashtra India, 2017
- **Bachelor's Degree in Culinary Arts**
University of Texas, USA
- **Certificate in Hotel & Hospitality Management** University of Houston
- **Culinary Training Diploma for Airline Staff**
Royal Jordanian Airline

In The Media

Dr. Hatem has been featured in numerous television programs, radio broadcasts, magazines, and podcast interviews across both Arab and international media, solidifying his status as a thought leader in the culinary and hospitality sectors.



References

Available upon request