

MARINA NEWSLETTER

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Basic Computer Training Program

To learn more on Information Technology, to develop advanced skills and to enhance the computer proficiency of MHK Staff are some of the motivational tools which Mr. Antoine Naoum, General Manager of Marina Hotel – Kuwait wants to offer to all MHK Management and Staff. Attaining a full forced and equipped mind is the primary vision that he wants all MHK Staff to acquire. This is the main reason why the management, decided to train the staff on Computer basics.



The **Basic Computer Training Program** which was started on 15 August till the 22 August 2007, was attended by MHK Staff from different departments. The one-week seminar was conducted by Mr. Biju Thomas, IT Coordinator and was fully supported by all the departments.



The seminar wouldn't be possible without the participation of all interested staff. It was truly a success because of the willingness to learn and the active participation. For some it was a chance to learn something totally new and for some it was a time to review their old lessons. But for all of us, it was one way of giving ourselves a chance to improve and to growth...







Breakfast with the GM

Our General Manager, Mr. Naoum shared his delightful morning with Apple Deduro, Cristina Dela Cruz, Adison Jimenez, Sunil Kumar, Abdulla Sikander, Norman Garces, Philip Toledo, Collin Robinson and Alaa Abdel Rahman at Six Palms Restaurant,



From the Kitchen



Sushi. The most famous Japanese Food in the world. In Japanese cuisine, sushi indicates dishes that use sushi rice which is seasoned with a sweet vinegar mixture. Since Japan is surrounded by ocean, seafood has always been widely consumed as well as rice. So, the combination of raw fish and rice, sushi naturally became a popular food in Japan. Originally, raw fish was fermented in salt to preserve it and eaten with seasoned rice. That's the origin of sushi. Even though there is sushi that doesn't include sashimi (raw fish), raw fish and rice are the main ingredients of sushi as you can see in the photo.

(Source: Daniel Rayos, Exec. Chef, MHK)

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1 August

Tamer Elsayed Mansoor, Receptionist

4 August

Mohammed Salim, *Commi 1* Armando Franco, *Waiter*

6 August

Edward Enriquez, Banquet Chef

7 August

Ahmed Haroon, Waiter

8 August

Mohammad Bashir, Steward

10 August

Churies Perera, Chef De Partie

12 August

Mohammed Alamgir, Laundryman

14 August

Anwar Toufik, *Restaurant Manager*Cristeta Polido, *Waitress*

17 August

Magsood Ahmed, Steward

19 August

Dina Robillos, Masseuse

22 August

Anil Kumar Yadav, Commi 2

24 August

Fadel Shamsaldeen, Security Manager

28 August

Mohamed Maher, *Captain* Chamila Prasad Silva, *Junior Sous Chef*

30 August

Antony Sebastian, Chief Steward

A Glimpse of MAIX Social Committee 2007

Last 10 July 2007, heads of each department have chosen Ms. Angelita Gomez, known to most of us as Ms. Angie, Banquet Coordinator and now leading the Social Committee, as the Best Supervisor of 2nd Quarter of 2007 for Front of the House. We took the chance to know her more and captured a glimpse of the Social Committee for 2007.

Q: What do you feel about leading the Social Committee?

A: I feel honored that I have been given the privilege not only to be part of this committee but to lead this team.

Q: What do you think is your main responsibility now that you're one of the group?

A: I think, commitment and eagerness to present activities in which both the management and staff will benefit is the main responsibility of Social Committee. It is a great challenge not only to me but to the whole Social Committee Members to arrange certain programs in which every staff and management will participate and enjoy the same. So far, we are so happy that the recent activities we made were appreciated by all the staff of MHK and much more by the Management.

Q: For your previous activities, what is the feedback you received from the MHK Management?

A: We received positive response from the Management. In fact, they encouraged us to create more activities which are beneficial for the whole MHK Staff. We were also able to gather full support from them which is a motivational means for all of us to work harder and give our best to provide activities which can be useful for all of us in our future.

Q: How about feedback from the MHK Staff?

A: We also received positive reaction from the staff. It is an overwhelming feeling to hear that they have enjoyed the programs we presented and that they are willing to be part of every activities that Social Committee is going to conduct.

Q: What are the achievements you feel you gained so far for being Social Committee Leader / Member?

A: Recognition, respect and gratitude.

Q: What would you like to say about the support & encouragement MHK Management and Staff gave?

A: We would like to thank Mr. Antoine Naoum whom indeed never gave us any doubt from the very start and offered us full support for our future plans. It is indeed a successful event (General Meeting, Open Day and Summer Tournaments) as Social Committee aims to organize and encourage all staff to interact on a social basis, professionally and friendly gathering.

FOOD FOR THE SOUL

Watch your thoughts, they become words.
Watch your words, they become actions.
Watch your actions, they become habits.
Watch your habits, they become character.
Watch your character, they become destiny.



2007 MHK FOOTBALL SUMMER TOURNAMENT

Congratulations to "The Pharaoh Team", the team members: Omar Saad - Junior Sous Chef, Mohammed Hafeez - Head Waiter, Sabri Gaber - Demi Chef De Partie, Salem Ebeid - Bill Collector, Alaa Abdel Rahman - Room Service Waiter and Bady Talaat - Reservation Supervisor, for winning the 2007 MHK Football Summer Tournament. Keep it up!!!

- Social Committee -









Above are some of the pictures taken during the games

culinary training course

As Executive Chef, Executive Sous Chef, Sous Chef, Chef de Partie, Tournant, Saucier, Demi Chef, Commis Chef, we represent a team that will maintain and excel to the highest standards in the food industry. In having been in this field for years, we are placed in a challenging position. We must represent the hotel to the guests the highest standards in food quality preparation, cleanliness and total organization. We must familiarize ourselves and be experts in handling food, food products, food preparation, sanitation and maintenance of equipments and kitchen. The greatest emphasis has to be placed on attention into details. The smallest matter is often of the most important. We must not relax in our attempts to offer the finest and freshest food to our quests.

In doing so, we will have played an important role in ensuring guest satisfaction and return. To summarize this, we are a part of a fine team. I am very proud of the caliber of professionals I was able to find for the hotel. Keeping that in mind, I feel comfortable to say that after this training, we will, as a team, make this Culinary Department a very cost and quality efficient one. The success and acceptance of this hotel will be a direct reflection of our efforts and professional input.





Topics discussed were about the Kitchen Management and Hygiene and Food Safety, HACCP (Hazard Analysis and Critical Control Point Systems) which is a preventative system that is used in the food industry to help ensure food safety. The purpose of HACCP is to identify potential hazards associated with food production and preparation, and to develop mechanisms to eliminate or control these hazards.

Daniel Rayos, Executive Chef, MHK

Knowing is not enough; we must apply. Willing is not enough; we must do.

 \sim Johann Wolfgang von Goethe \sim