

# MARINA NEWSLETTER

Volume 2, Issue 7

August 2007

## 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 Garcés, Philip Toledo, Collin Robinson and Alaa Abdel Rahman at Six Palms Restaurant.





# 2007 July Birthday

## Celebrants



## 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)

# August

### 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

Maqsood 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*







# 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 -

## The Pharaoh Team

2007 MHK Football Summer Tournament  
Champion



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 guests.

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.



**Feed your Mind**

*Daniel Rayos, Executive Chef, MHK*

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

~ Johann Wolfgang von Goethe ~