Oren Adar

Corporate Flight Attendant



PROFESSIONAL SUMMARY

Dynamic and service-oriented aviation professional with superior hospitality and culinary experience providing polite and courteous service to clients. Possesses excellent customer service and communication skills as well as a commitment to safety. Demonstrated ability in working with diverse passengers, while always maintaining a professional demeanor.

SKILLS

Advanced Culinary Skills, French Trained Chef		International etiquette and protocols trained.		Flight safety
Concierge Services and Travel Planning.	Hos	pitality service expertise	Cultural Awareness	

EXPERIENCE

FLIGHT ATTENDANT:

Horizon Air/Alaska Airlines Group, July 2023-Present

- Successfully completed ground school and initial operating experience.
- Proficient in all emergency procedures and equipment for the ERJ-175 aircraft.
- Selected to mentor new hire Flight Attendants as they progress through the first six months of employment.
- Developed strong interpersonal skills to effectively address customer needs.
- Exhibited strong organizational skills when managing multiple tasks simultaneously, such as
 preparing food and beverages for passengers and ensuring safety regulations were followed.

REALTOR:

Suzi Karr Realty, Windermere, FL June 2014-July 2023
Ascent Real Estate (Now Coldwell Banker), San Diego, CA August 2008-March 2011 Weichert
Capital Properties and Estates, Greenwich, CT March 2001-November 2007

DIRECTOR OF TRAVEL SERVICE AND EVENT PLANING:

ICON International, Stamford, CT September 2001-March 2006

MRI International, New York, NY August 1999-September 2001 (Acquired by ICON International)

- Lead a team designing custom, comprehensive travel plans and bespoke memorable events.
- Solely responsible for event planning, execution, catering and venue procurement locations for media clients including: Time Inc., Hearst Publications and Martha Stewart Living/Omnimedia.
- Integrative client contact and customer service.

TRAVEL AGENCY OWNER:

Destination World, New York, NY, June 1993-April 1999

- Created custom itineraries for clients including flights both commercial and private, accommodations, transfers and restaurant reservations.
- Planned events and meetings for clients including catering, unique locations and experiences.
- Proved logistical services to ensure a seamless travel experience.

DIRECTOR OF SALES:

Barclay International Group, New York, NY, London UK and Paris, France April 1991-June 1993.

- Sales and marketing representative for a European Hotel representation firm.
- Experienced in selection of hotels for location and amenities.

CHEF:

Time Cafe, Garde Manger, New York, NY, June 1990-December 1990 Bouley, Apprentice/Stage in Pastry/Garde Manger New York, NY, March 1990-June 1990.

- Chef for private clients, specializing in French cuisine and service.
- Substitute Chef at the Gracie Mansion, the residence of the Mayor of New York.
- Substitute Chef at the Young Men's Philanthropic League, a private social club in New York City.

EDUCATION

FACTS AIR CREW EMERGENCY PROCEDURES TRAINING, Van Nuys, CA

Aircare International, October 2024.

CORPORATE ETIQUETTE / CULINARY TRAINING

The Corporate School of Etiquette, September 2024.

MASTER OF SCIENCE (M.S.) IN AVIATION OPERATIONS, ORLANDO, FL

Everglades University, January 2021.

MASTER OF SCIENCE (M.S.) IN TRAVEL AND HOSPITALITY MANAGEMENT, New York, NY, US

New York University, January 1993

CERTIFICATION IN FRENCH CULINARY STUDIES, New York, NY

The French Culinary Institute, July 1990

BACHELOR OF ARTS (B.A.) IN HISTORY, Pittsburgh, PA, US

Carnegie Mellon University, May 1989