



## MOUNIR RAKIM

Chief Cook

### CONTACT



Casablanca, Bernousi Morocco.



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Relationship: Married.

Birthday: 8 th Feb 1979

### ACADEMIC

\* 1998: Bachelor's degree (Arts Division).

\* 2001: Driving license (B) and (D).

\* 2001: 2003. Diploma of technician in the kitchen of the European Institute of Tourism. (Casablanca).

\* 2003-2005: Diploma of technician from the Higher Institute of Hotel Management and Tourism of the Ministry of Tourism.

Tourism (Mohammedia).

\* 2012: holder of a diploma in English from the Institute of Languages in Casablanca.

\* 2012: holder of a certificate in French

### PROF SKILLS

Full knowledge of the Statutory Regulations needed for good Health & Safety at Work.

Fully conversant with various cooking methods like boiling, baking and roasting.

### PER. SKILLS

Relaxed personality along with excellent communication skills.

Able to work as part of a team and can get along with people from all backgrounds.

### SUMMARY

A highly motivated and capable professional cook with a real passion for preparing popular, healthy and nutritious meals. Having a 'hands on' approach to all areas of the kitchen as well as possessing excellent organisational skills.

### CAREER

- 30/08/2022 and 30/09/ 2023: sous chef cook hotel LE PARK CONCORD COMPANY (NAJRAN) (SAUDI ARABIA)
- 30/07/2021 and 01/06/2022: sous chef cook SHAQAB ABELA CATERING SERVICES (DOHA) (QATAR)
- 2018/2020 Sous Chef COOK: AL MADAR ADVANCED FACILITIES MANAGEMENT CATERING.

#### **SABIC PETROKEMYA Company SAUDI ARABIA**

Working in a busy and popular restaurant and routinely having to cook for up to more than 1000 diners every day. Responsible as part of a team for cooking tasty, delicious and healthy meals for all diners. Preparing fresh food.

- Cooking and preparing a daily variety of various fresh meals.
- Supervising food various service assistants and kitchen staff.
- Organizing staff duties and then monitoring performance.
- Ensuring high levels of hygiene throughout the kitchen area.

\*2017: opening restaurant \*sous chef restaurant (La Rosa) in Niamey Niger.

\* 2010 and 2014: 5 extra in cook at the Company (shawnee) Equatorial Guinea.

\*2016 -2017: sous chef Cook (Dar Tajine) restaurant in Casablanca.

\*2014- 2015 sous chef (royal spice) restaurant Congo Brazaville.

\* 2011- 2013: Cook at the Society (Doha) in Casablanca.

\* 2008-2010: chef partie cook at the Company (Diafa al Maghribia) in Casablanca.

\* 2008: cook at the hotel (Royal Mansour 5 stars) in Casablanca.

\* 2008: cook at the hotel (Jinan Fdala 4 stars) in Mohammedia.

\* 2007-2008: cook at the Company (International Food Company) in Casablanca.

\* 2006: cook at the hotel (Astrid 4 stars) in Casablanca.

\* 2005: cook at the Company (Eurest Morocco) in Casablanca.

\* 2005: cook at the restaurant (GRILLARDIER) in Casablanca.

\* 2004: Pastry at the Company (Amoud) in Casablanca.

\* 2004: cook at the company (MV Restoration) in Casablanca.