

MEHDI MANCHOUR

COOKER

DETAILS



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hay hakam 2 rue 70 n°147
casablanca 20450

LANGUAGES

ARABIC ●●●●●●●●

FRENCH ●●●●●●●●

ENGLISH ●●●●●●●●

SKILLS

Moroccan cuisine ●●●●●●●●

ability to work in a team ●●●●●●●●

ability to work under pressure ●●●●●●●●

Communication Skills ●●●●●●●●

management ●●●●●●●●

Menu creation ●●●●●●●●

PROFIL

Passionate about culinary art thriving to gain more knowledge and techniques; experienced in Moroccan (traditional) and gastronomic European dishes

EXEPERIENCE

- **BUFFET STEWARD - PRINCESS CRUISE RUBY**
JAN 2023 - AUG 2023
 - Responsible for assisting with the set up and decoration of buffets
 - Takes part in food and beverage stock transportation from the main storeroom of the cruise ship to the top-deck Buffet Restaurant
 - Ensuring serving stations are stocked with cutlery, napkins, trays, and condiments.
- **CHEF COOK - RAWABI SAUDI DAMAM**
JAN 2022 - AUG 2022
 - Maintain a clean and security of work space, including handling utensils, all equipment and dishes
 - Ensure the freshness of ingredient and final products
 - Managing team of several seaman assistant, and making sure they are always motivated
 - Monitor station inventory levels
- **CHEF DE PARTIE - SUPREME F&B T-MAN GROUP**
JAN 2020 - MAY 2021
 - Strive to exceed guest expectations and take the culinary team going from good to great. Always act in a professional manner using the company's Mission, Vision, and Value
 - Inspect the cleanliness and working condition of all tools, equipment, and supplies. Ensure everything complies with standards
 - Communicated orally and written with management and staff. Ran and oversaw the line during meal production.
- **COOK MANAGER - SUPREME F&B T-MAN GROUP**
SEP 2018 - DEC 2019
 - Monitored food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner.
 - working in a busy restaurant routinely having to cook for a 100+ dishes preparing a vast variety of meals
 - Inspect the cleanliness and working condition of all tools, equipment, and supplies. Ensure everything complies with standards
 - Monitored employee and patron activities to ensure liquor regulations are obeyed.
- **COOK ASSISTANT - WRIGHT 1856 T-MAN GROUP**
FEB 2016- AUG 2018
 - Prepped the dish-washing room and begin cleaning the dishes the cooks had used in preparing breakfast.
 - Stored food in designated containers and storage areas to prevent spoilage.
 - Cooked foodstuffs according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
 - Cleaned and sanitized work areas, equipment, utensils, dishes, or silverware.

○ EDUCATION

- **SPECIALIZED TECHNICIAN - EURO MEDITERRANEAN BROTHERHOOD OF GASTRONOMY**
SEP 2020 - OCT 2022 ID:AA54HTY81224
studying culinary art and mediterranean gastronomy
professional chef sector
- **HACCP CERTIFICATE -EURO MEDITERRANEAN BROTHERHOOD OF GASTRONOMY**
OCT 2022 ID:00014215
international standard
- **TURKISH COOKING-EURO MEDITERRANEAN BROTHERHOOD OF GASTRONOMY**
OCT 2022 ID:KG85TN5888
complete turkish cooking program
- **FOOD SAFETY-EURO MEDITERRANEAN BROTHERHOOD OF GASTRONOMY**
OCT 2022 ID:AA58DF5325
completed the certificate of food safety

- **CULINARY DIPLOMA - ETS ELKOUDIA - CASABLANCA**
FEB 2011 - JAN 2012
studying culinary art and cooking Principe

○ EXTRA-CURRICULAR ACTIVITIES

- **COOKER - ROMANTIKA - TANGIER - SETE**
JUL 2021 - SEP 2021
I worked with a great ship crew a very unique experience