

# 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