MEHDI MANCHOUR

Nationality: Moroccan Birth Date:02/08/1988 Marital Status: Single

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EDUCATION AND QUALIFICATION:

<u>2020 to 2022:</u> Specialized Technician Diploma, Professional Chef, Delivered by the Euro M editerranean Gastronomy Brotherhood (CEG), Tanger Morocco.

OCT2022: FoodSafety Certificate Delivered by the Euro Mediterranean Gastronomy Brothe rhood (CEG).

OCT 2022: HACCP Certificate Delivered by the (CEG).

OCT 2022: Turkish Cooking Diploma Delivered by the (CEG).

<u>July 2021_Sep 2021</u>: Extra Curricular Activities : Cook at Romantika sete,

Tanger ,Morocco

Feb 2011 Jan 2012: Culinary Diploma, ETS El koudia, casablanca.

PROFESIONAL EXPERIENCES:

23 March to to 15 october: Chef Cook At ARAMCO GROUP, Saoudi Arabia.

Planning menus & Creating staffing rotas & Greeting and advising customers. Agreeing and managing budgets & Overseeing stock levels and ordering supplies.

Ensuring compliance with licensing, hygiene and health and safety legislation.

Handling customer enquiries and complaints.

Preparing ingredients to use in cooking (chopping and peeling vegetables, cutting

meat etc.)
Serves meals by reviewing recipes.

Jan 2023 to Aug 2023 : Buffet Steward At PRINCESS CRUISE RUBY.

Draw up menus, prepare meals, and determine the portions and quantities need ed.

Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)

Cook food in various utensils or grills & check food while cooking for stirring or turning.

Maintain a hygienic and orderly environment in the kitchen.

Ensure excellent presentation by dressing dishes before they are served.

Make sure all food and other items are stored properly & check the quality of the

ingredients.

Monitor inventory and place orders in case of shortage.

Juan 2022 to Aug 2022: Rawabi Saoudi Damam City, Chef Cook.

Daily misses in place with respecting hygiene and menu standards for (Break fast, lunch & dinner).

Preparation & control of daily hygiene traceability for 2 kitchens (staff and r esponsible cuisine)

Prepare weekly reports to administration, Reception & control of shipping orders .

Maintain goods stocks kitchens food items with verification expiry date of each product (meats, fruits, vegetables, canned... etc).

↓ Juan 2020 to May 2021 : Chef de partie at Supreme F&B T-MAN GROUP.

Welcome and escort customers to their places, taking orders and serve food an d beverages

Providing excellent services for satisfaction of customers.

present menu with provide detailed information about ingredients or potential food allergies.

Sep 2018 to Dec 2019 : Cook Manager at Supreme F&B T-MAN GROUP.

Prepare the dish-washing room and start cleaning.

stored food in designated containers and storage areas to prevent spoilage.

cooking food stuffs according to menus standards and nutritional

cleaning and sanitizing work areas, equipements, tools, utensils.

TECHNICAL SKILLS:

creativity, organizational skills problem solving method.

flexible and cold blood, learning , adaptability skills and strong work ethic $\,$

project management and responsibility sense.

computer network (Microsoft Access, PowerPoint, Word, Excel, visual basic) .

Menu creation and moroccan cuisine well practising.

LANGUAGES:

English: Meduim level.

French: Advanced level.

Arabic : Native.

Spanish: in learning process.

HOBBIES:

Sport Music Picnic

REFERENCE CONTACT DETAILS:

available upon request .