***MAZOUZ***

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**KITCHEN MANAGER / CHEF**

***12 Years of Professional Experience in Culinary Arts and Training as Follows***

Menu Design Kitchen Management Team Building Meal Preparation Training Analysis Inventory Control Pastry & Bakery Cost Reduction

**CORE COMPETENCIES**

***Mainly experimented in French, Italian and Mexican cuisines. Solid organizational, communication and team building skills.Adept at conveying complex menu concepts in a simple and compelling manner.***

**Setting and Ensuring Culinary Standards and Responsibilities are Met for Specialty Restaurant**

• **Expert Cookery** - Knowledge of procedures and techniques for mixing, thawing, baking, and cooking, measurement tools, recipe execution (expanding and condensing as necessary), and methods for innovative preparation and presentation. Developing daily and seasonal menu items for the specialty restaurant.

**• Food Production and Presentation** - Knowledge of techniques and equipment for preparing and presenting food products (both plant and animal) for consumption, including storage/handling techniques and sanitation standards. Recognizing superior quality products.

• **Food Storage and Rotation** - Knowledge of procedures and temperatures for storing and rotating food stock in coolers, refrigerators, freezers, dry storage, to maintain freshness. This includes preparing, labelling, dating rotating, and pushing perishable foods in accordance with storage guidelines; identifying food products that do not meet company or compliance standards; and knowledge of policies and procedures for discarding food items or products, estimating daily specialty restaurant production needs.

**• Food Sanitation** - Knowledge of procedures and techniques for kitchen maintenance, cleaning, and use of sanitation systems; use of grease trap; trash (compactor(s), Baler operation, dish machines, and other equipment. Knowledge of techniques for care and cleaning of silver, stainless steel, and dish machines).

• **Kitchen Maintenance** - Knowledge of general maintenance procedures and standards of cleanliness for the food storage and preparation areas.

**Leading Kitchen Team**   
• Supervised and coordinated activities of cooks and workers engaged in food preparation.   
• Utilized interpersonal and communication skills to lead, influence, and encourage others; advocates sound financial; leads by example.   
• Led shift teams while personally preparing food items and executing requests based on required specifications.   
• Encouraged and built mutual trust, respect, and cooperation among team members.   
• Served as a role model to demonstrate appropriate behaviors.  
  
**Establishing and Maintaining Specialty Restaurant Kitchen Goals**  
• Set and supported achievement of kitchen goals including performance goals, budget goals, team goals  
• Developed specific guidance and plans to prioritize, organize, and accomplish daily kitchen operations work.   
• Understood the impact of kitchen operation on the overall property financial goals and objectives and manages to achieve or exceed budgeted goals.   
• Effectively investigated, reports and follows-up on associate accidents.   
• Knew and implemented SafetyStandards.

**PROFESSIONAL EXPERIENCE**

**\_Circle Restaurant,** Business Bay UAE As **Executive Chef**:

Actively participate in the strategic planning and ongoing development of the restaurant.

Lead and support in achievement of financial and target.

Oversee the selection, training and development of colleagues to ensure timely recruitment and focus on career growth.

Foster a winning, solution-oriented work, motivating and engaging colleagues to continuously to give the best service to the guests.

Ensure the kitchen is compliant with service standards, controls and with legislated food safety regulations.

Responsible for attaining food cost.

Work with sous-Chef to ensure that weekly productivity forecast is completed and on the time.

Ensure that the menu are created, using gests feedback.

Develop the menu .

Ensure the restaurant is clean and well maintained, effective preventive maintenance program.

**\_BBF Restaurant,** Tecom, UAE,

May 2014 toOctober 2014As**Head-Chef**

Prepared opening of 3 branches of this chain in Tecom ,Wafi Mall and Marina Walk.

**\_The THIRD AVENUE Café,** 5 Stars Restaurant, Italian and French Gastronomy, in the **Dubai Mall**, Fashion Avenue, UAE.

November 2012 to 30 April 2014 As **Sous chef**.

**\_TERRA AZURA**, famous Gourmet Italian Restaurant located in Internationale City INTERPOL in Lyon, France

April 2012 to November 2012As a **Head-Chef**

**\_DEL ARTE,**Leading Italian traditional restaurant chain in France, Lyon France

September 2009 to February2012As a **Sous-Chef**

**\_SUELTA VERDE,**Gourmet French Mexicanrestaurant in Lyon, France

June 2004/ August **2009**As a**Head-Chef**

**CERTIFICATIONS/TRAINING**

**Butcher Catererfrench school**, François RABELAIS, Lyon FRANCE

**HACCP Norms Sept.2000/ June 2002**

**BRASSERIE DE L’EST, Paul BOCUSE**, LyonFrance: **Gourmet French Cuisine training**

**December 2002/ January2003**