**Mr Toure**



**23/05/2020**

**Contact Detail**

**Email:** [**toure-397809@gulfjobseeker.com**](mailto:toure-397809@gulfjobseeker.com)

**Current job: Available immediately**

**Skills**



**Languages**

**French (Native)**

**English (Professional)**

**Spanish - Arabic - Portuguese (Basic)**

**Hobbies**

**Cooking**

**Computers**

**Sports**

**Reading**

**Awards**

**2003 – 2004 chef winner with university of Manchester**

**2005 – 2007 chef winners with TCG**

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O b j e c t i ve

AN ENTHUSIASTIC AND ALWAYS ENDEAVOUR TO ACHIEVE THE BEST IN EVERYTHING IPUT IN MY EFFORT .I DO GAIN LOTS OF HAPPINESS AND PLEASURE IN MY WORK .I AM APERSON WHO LOVE TEAM WORKS AS WELL AS WORKS ON MY OWN INITIATIVE. I AM ABLE TO PRIORITIZE MY WORK VERY WELL AND ABLE TO WORK UNDER PRESSURE.TO WORK IN A DYNAMIC ORGANIZATION FOR THE APPLICATION OF SKILLS ACQUIRED DURING MY EVENTFUL STAY IN THE PREMIUM INSTITUTION (ORGANIZATION) OF COUNTRY AND TO FURTHER ENHANCE THESE SKILLS UNDER THE GUIDANCE ~ AND SUPERVISION OF THE MOST KNOWLEDGEABLE AND EXPERIENCED ELITES. AN ACCOMPLISHED PROFESSIONAL WITH 15 YEARS OF EXPERIENCE IN CHEF COOKING AND MANAGING, A GOLD MEDAL WINNING CHEF WITH A SUCCESSFUL EXPERIENCE. HIGHLY ADAPTABLE AND ACCOMPLISHED IN ALL COOKING TYPES. POSSESS PROVEN VERSATILITY WITH EXPERIENCE IN HOTELS, INDEPENDENT RESTAURA NTS, OFF SITE CATERI NG, STORE FRONTS AND MANUFACTURING. ADEPT AT DEVELOPING AND WORKING WITHIN BUDGETS. EXPERT IN PRODUCTIVITY WHILE CONTROLLING FOOD AND LABOR COSTS. CAN FLAWLESSLY EXECUTE IN THE CULINARY ARTS, MANAGEMENT, TRAINING, STANDARDIZATION, SALES AND MARKETING PLANS AND CUSTOMER RELATIONS.

I CAN EMPLOY MY NATURAL LOVE FOR FOOD IN CONJUNCTION WITH PROVIDING QUALITY SERVICES BY MANAGING ACTIVITIES AND STAFF IN ORDER TO PROVIDE THE BEST OF CULINARY SERVICES.

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**EXPÉRIENCE**

**Career and Experiences Professionals Seasonal Operation Manager & Head Chef Cook |October 2019 – February 2020**

Responsibilities:



Managing the kitc hen in coordination with head c hef Ordering the inventories and maintaining the stock



Sheet.



Suggesting the new menus and trial and training the Same.



conducting cooking classes for contestants (Master Class)

• Coordinate efforts of the front end with the kitc hen • Ensure food quality and quantity • Monitor food waste and manage inventory levels • Ensure kitc hen sanitization and hygiene procedures • Manage kitc hen equipment in terms of cleanliness and maintenance • Ensure appropriate staffing and sc hedules

**Fix Term Head Chef – Itafos | May 2019 – Oct 2019**

Responsibilities:



Enforce strict health and hygiene standards·



Prepare menus in collaboration with colleagues·



Prepare ingredients that should be frequently

available·



Documentation of hygiene paper works and entering logs·



Ensuring co-workers coordination in work

To solving their kitc hen problem was Responsible for all the kitc hen purc hasing. Ensure that appropriate Sanitation, Maintenance and Safety Standards are followed. Implement and maintain Culinary Excellence Standards. Train and manage kitc hen personnel and supervise all culinary activities. Cook and prepare all foods, including traditional sushi dishes Prepare and cook all foods in accordance to recipes Wrap and unwrap all fresh foods for proper storage Respond to any customer complaint Maintain kitc hen in clean and sanitary conditions Operate stoves, microwaves, grills, and fryers Monitor food quality Cooked and prepared all foods,

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specialty in Lebanese and Persian dishes Updated and improved the existing menu Helped in redesigning and renovating the restaurant with fresh, new vision Kept kitc hen and restaurant in clean, sanitary, and safe condition Prepared and cooked food in keeping w ith their recipes Prepared and served food in appropriate portions Checked and monitored the freshness of all foods

**TICC Foods Beverages | June 2011 – Dec 2018**

As the catalyst for ac hieving revenue objectives and organic growth through effective contribu tions. In depth tec hno- commercial expertise of over 2 decades in Strategy Planning, Business Development, Sales & Marketing, Channel Management, CRM, and Team Management. I understand that working for our client/ organization requires a candidate who is team oriented and is able to deal with people in various departments. I am confident that I possess these skills, whic h will help me to perform the job efficiently and effectively

Manage day-to-day Kitc hen operations and culinary team Execution of Daily Food Service, Quality, Tec hnique, Portion, Presentation and Food Cost. Control Support management with Catering Proposals, Menu Pricing and Menu Innovation. Track food costs while Managing Vendors to provide Standard Cost -efficient Products. Estimate Food Consumption and Requisition of Food

Purc hase Responsible for continued growth of overall catering: Cost, Quality, Presentation and Innovation. Execute all off-site Catering that requires on -site support. Manager of sales & Marketing in Menu Planning and Costing for Special Event Catering Collaborate with General Managers on expense tracking for accurate financial projections.

**Chef Cook Manager at Square Restaurant Bar | January 2006-December 2007**

Responsibilities:



c hefs to prepare food stuffs when need arise



All counter duties, including service of customers, to assist kitc hen porter during busy periods, preparation of food including sandwic hes and salads, general cleaning duties, till operation, to maintain a high standard of personal hygiene at all times, to carry out



Analyse what the custom er says they want and need then tailor it



Troubleshoot products and services to best fit their needs and expectations and Responsibilities of Cooking

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and prepared all foods on the menu, including traditional authentic dishes like English - Mexican – Spanish Chinese

– Americans – Asians - Occidentals and Africans. Prepared all foods according to recipes. Weighed and measured all ingredients effectively. Operated stoves grills and fryers. Made sure kitc hen and restaurant stayed in clean and sanitary condition. Supervised line cooks. Washed and sanitized kitc hen, tables, equipment, utensils, silverware, and dishes.

**Chef Cook MANCHESTER UNIVERSITY OXFORD ROAD | January 2004 – November 2006**

Responsible for planning, preparing and cooking a variety of meal for patients and staff & Hospitals with customers services and delivery going out Ensuring the smooth day to day running of the kitc hen Ordering,

c hecking delivery and the safe storage of goods. Responsible for planning, preparing and cooking a variety of meal for patients and staff & customers and delivery going out Ensuring the smooth day to day running of the kitc hen Ordering, c hecking delivery and the safe storage of goods for 1500 peoples with Manc hester University to supply gourmet foods with 10 others major food service distributors with transitioned a student ’ s bags sandwic h shop into a high end catering company tripling annual sales

**Seasonal Chef Cook at CHEETHAM HILL RACE COURSE in UNITED KINGDOM |March 2003 – March 2007**

Duties and Responsibilities Cooked and prepared all foods on the menu, including traditional authentic dishes likes English - Mexican – Spanish Chinese – Americans – Asians - Occidentals and Africans. Prepared all foods according to recipes . Prepared all foods according to recipes . Weighed and measured all ingredients effectively. Operated stoves, grills, and fryers. Made sure kitc hen and restaurant stayed in clean and sanitary condition. Supervised line cooks. Washed and sanitized kitc hen, tables, equipment, utensils, silverware, and dishes.

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**Chef Cook Travel Lodges Hotel Manchester Airport April 2004 – December 2006**

Duties and Responsibilities Cooked and prepared all foods on the menu, including traditional authentic dishes likes English - Mexican – Spanish Chinese – Americans – Asians - Occidentals and Africans. Prepared all foods according to recipes . Prepared a ll foods according to recipes . Weighed and measured all ingredients effectively. Operated stoves, grills, and fryers. Made sure kitc hen and restaurant stayed in clean and sanitary condition. Supervised line cooks. Washed and sanitized kitc hen, tables, equipment, utensils, silverware, and dishes.

**Serco Mentor & Accounting | January 2009 – May 2010**

Teac hing Writing and Reading English toe by toe to welfare and Disturbing book and papers and recording all detainee details assist with regular queries settin g maintaining IT room an efficient filing system detainee detail Gym Instructor Manager Painting Decorating Cash Entry Self Trainer Cooking

**Manchester University Admin/clerical |February 2007 – March 2008**

Distribution of incoming post on 3 floors in two building: Photocopying wide range of document – bulk and collection Faxing confident document, answering emails and data inputting to Database Administration of outgoing post including recorded and registered delivery organisation arc hive date and alphabetic order Assist with regular queries regarding estate issues involving reporting the room number, telephone socket number and information person responsible for replacing the complete helpdesk, sending out mail shot, filing student records. Setting maintaining an efficient filing system Telephone work-organisation meeting, booking meeting room, travel Itineraries Receiving, sorting & distributing all incoming and outgoing mail Operating post office equipment to properly code all outgoing mail Arranging couriers as required Inventory management for office / statio nery supplies Coordinating and sc heduling maintenance for

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office equipments as required Other duties as assigned Library

**Courses**

Meats, Sauces, and Stews Advanced Baking, Pastry, & Show pieces Advanced Culinary Arts IV Dishes of Mexican, Latino -American, Italian, English ,Middle Eastern,Sushi,Oriental – Occidentals and Africans particularly Senegalese with Management of Wine & Spirits Restaurant Operations Contestant on Hell ’ s Kitc hen In addition to food cost, here are the other areas of the

food business that I intend to manage:



Labor Inventory Wastage Customer Service



Employee Relations Equipment Maintenance Cost of



Utilities – Gas, Electricity, and Water Communications



Marketing and Promotions The Efficiency of Kitc hen



Operations Workforce Sc heduling Effective

Leadership Skills

“ The c hain is only as strong as its weakest link «This popular saying holds true in the restaurant business. A

kitc hen is composed of several sections:



Food Preparation Grilling Frying Roasting Pastry/Dessert Station Food Expediting Station



Dishwashing

If one of these sections falls behind, the entire operation of the kitc hen or back -of-the-house could suffer. Think of an accident on the freeway during rush hours. It will create a logjam of food orders. It is under my responsibilities to lead the kitc hen and make sure it runs smoothly. If a section is falling behind, the Chef has to be able to recognize it and move to rectify the situation **.**

**PERSONAL STATEMENT**

DYNAMICS, CREATIVE RESOURCEFUL AND SKILLED HEAD CHEF EXECUTIVE HEAD/EXECUTIVE CHEF WITH 15 YEARS OF SUCCESS IN FINE DINING, CASUAL DINING, AND CATERING. INCLUDING STADIUMS, CONVENTION CENTRES, RESTAURANTS AND COUNTRY CLUBS. SKILLED IN THE ART OF FOOD AND LABOR COST MANAGEMENT, A LEADER WHO INSPIRES ENTHUSIASM AND LOYALTY, A PASSIONATE GOURMAND WHO RESPECTS THE NATURAL ABILITY OF FOOD TO DELIGHT, AND A LIFELONG EXPERIENCED IN THE CULINARY ARTS AND THE NATURE OF HOSPITALITY. TO SECURE A CULINARY POSITION WITHIN A COMPANY THAT HAS AN EXTREME PASSION AND FOCUS FOR EXCELLENCE, QUALITY INGREDIENTS, HIGH STANDARDS OF CUSTOMER SERVICE AND RELATIONSHIP. LOOKING FOR THE BEST MANAGEMENT POSITION

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WHEREBY MY EDUCATION AND PRACTICAL CULINARY EXPERIENCE MY TALENTS CAN BE APPLIED AND EXPANDED. WITH CORES COMPETENCIES IN MENU DEVELOPMENT, CULINARY, COOKING, FINE DINING, INVENTORY, FOOD COST, MICROSOFT OFFI CE, BILINGUAL, PURCHASING, HAPPC .

**QUALIFICATIONS**

DIPLOMA IN FOOD PREPARATION AND COOKING LEVEL 4 CATERING AND HOSPITALITY

LEVEL 4 CTH LEVEL 3 FOUNDATION DIPLOMA IN TOURISM AND HOSPITALITY CTH

LEVEL 4 DIPLOMA IN HOSPITALITY MANAGEMENT CTH LEVEL 4

DIPLOMA IN TOURISM MANAGEMENT CTH LEVEL 5 DIPLOMA ADVANCED IN HOSPITALITY MANAGEMENT CTH

LEVEL 5 DIPLOMA ADVANCED IN TOURISM MANAGEMENT CERTIFICATE FOOD TOURISM AND CREATIVE CRAFT AND GUILD CHEF

LEADING EFFECTIVE MEETINGS & HANDLING CONFLICTS PERFORMANCE CONSULTI NG WORKSHOP COMMUNICATION SKILLS WORKSHOP

AFFIRMING CULTURAL DIVERSITY HOW TO MANAGE MS OFFICE TRAINING (POWERPOINT, WORD, ACCESS, PROJECT, EXCEL)SAGE COMPUTERISED ACCOUNTING

**HIGHLIGHTS OF QUALIFICATIONS**

• Over 15 years’ of experience in culinary setting • Highly expert in managing kitc hen activities as a whole • In depth knowledge of coordinating activities of the kitc hen with customer orders • Hands on experience in ensuring sanitation and hygiene standards at all times • Functional knowledge of evaluating daily performance and standards of the kitc hen

**Education**

2003 – 2007 Liverpool Collège University IT & High

Sc hool Diploma Culinary Arts Food Hygiene Certificate & First Aide

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**ACADEMIC QUALIFICATION &**

**CERTIFICATIONS | TRAINING**

Sage computerised accounting

Hospitality Management — Higher National Diploma (HND) Top Up Level 3 Advanced Diploma in Professional Cookery Work solutions Contact Centre training. General customers’ services PC Maintenance Networking Qualification in E -digital database Program Networking ECDL (European computer driving Licence) Manc hester city Council, Manc hester & MANCAT, Moston and St john Centre, Manc hester” Digital Database access programme

– Tec hnician Desktop Help support Manc hester College Wider Key Skills Improving Learning and Performance| Food Preparation and Cooking Level 4 Catering and Hospitality | Level 4 CTH Level 3 Foundation Diploma in Tourism and Hospitality CTH |Level 4 Diploma In Hospitality Management CTH Level 4 Diploma In Tourism Management CTH |Level 5 Diploma advanced In Hospitality Management CTH |Level 5 Diploma advanced In Tourism Management Certificate Food Tourism And Creative Craft and Guild Chef | Leading Effective Meetings & Handling Conflicts Performance Consulting Workshop | Communication Skills Workshop | Affirming

Cultural Diversity How to Manage | MS Office Training (PowerPoint, Word, Access, Project, Excel)

**ADDITIONAL INFORMATION**

* Excellent culinary knowledge • Exceptional capability to working in extreme climatic conditions • Strong communication and interpersonal skills • Demonstrated time management skills • Working knowledge of safe kitc hen practices and procedures

**Health Systems**

Corporate Training Specialist | Client Services Trainer | CSR, Client Specialist Held numerous roles in the delivery of corporate training material, conducting of training needs analysis for various departments, training of all new client services reps, and resolution of client issues

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**COMPETENCES**

* As an enthusiastic Chef Manager who can deliver attractive and wholesome food Job description. .My key responsibilities as the Chef Manager consist of

Lead Heads of Departments to ensure proactive management of teams on site.

Accountable for recruiting, inducting, training and supporting staff to deliver an efficient, high quality service to customer and clients. Motivating and managing a team

Controlling and managing a budget

Accountable for ensuring on-going team communications, including building internal and external relationships, management reporting and client liaison to enable operational excellence. Accountable for maintaining, ordering and controlling food stocks within budget Engage with clients, customers and residents Accountable for COSHH, Food Safety, H&S, legal regulations, environmental policies and duty of care to customers and colleagues.

Skills & Experience

Proven experience of successfully managing a team genuine interest in customer service excellence a strong team player Highly confident and positive

Self-motivated and able to work well unsupervised

Proactive with a ‘can do' attitude

* Excellent organisational & Time management skills
* Good communication & Customer service skills
* IT literate & Bi-lingual (French – English)
* Knowledge of food hygiene, manual Handling, Health & Safety regulations

and procedures

* Strong communication and interpersonal skills
* The ability to think on your feet and take initiative
* Tact and diplomacy
* Team working skills
* The ability to lead and motivate staff
* Administrative ability and IT literacy
* Numeracy and financial skills in order to manage a budget
* An appreciation of customer expectations and commercial demands
* Stamina and the ability to work under pressure
* A well-organised approach to work

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* Flexibility and the ability to solve problems in a pressurised environment
* Customer-facing experience
* Experience in improving service delivery
* Drive and determination to improve standards and profitability.

**COMMUNICATION**

**Clarity**

**Respect**

**Listen More Than You Speak**

**Confidence**

**Ask Questions**

**Appropriate Body Language**

**Empathy**

**Great Public Speaking Skills**

**Positivity**

**Learn**

**LEADERSHIP**

I am a professional, experienced and motivated individual with a proven track record of ac hievement in various roles. As somebody who is particularly interested in working within an International environment willing to undertake any training to meet employer expectations. Works effectively within a team and would be a valuable asset to any organisation. Conversant with variety culinary arts qualifications and software packages including words Sage Computerised Accounting Book keeping, AAT Accounting, also undertaken E -Digital database access programme. Develop self -esteem, develop good value, develop good skills, communicate effectively with other, build and maintain professionalism and target and friendship, w ork cooperative in group, management and resolve conflict, make good c hoice in

c hallenging situation and avoid anti-social behaviour. A hardworking, motivated and enthusiastic Person who has a real passion for food, and who is sure to exceed your customer’ s expectations. Toure ’ s leadership style is to always lead by example in observing standards, rules and regulations. I have a unique method of cooking, and is well placed to improve the standards of cooking in any kitc hen, and to operate it at a healthy p rofit margin. By possessing extensive knowledge of all the rules and regulations concerning personal hygiene and appearance,

* ’ m able to ensure strict compliance with the highest standards. I ’ m not only a strong leader but is also a good

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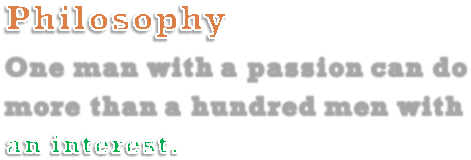
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team player who has the experience required to create a stimulating, positive and energetic working atmosphere. Right now I eager to further develop my career with a leading company, and am looking for a suitable position with an employer who is looking to recruit the best and brightest people.

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking mouth-watering dishes. Toure gets a real buzz out of working in a busy kitc hen, and great pleasure out of seeing happy faces enjoying a good meal that he has cooked. As a natural leader I ’ m not only able to give orders and delegate tasks, but also I ’ m able to reliably carry out orders as well. As an experienced Chef he has a proven track record of making great food that will entice diners and leave them wanting more. I love the freedom of expression that cooking gives me and willing to work hard to build a career in the culinary world.

**RÉFÉRENCES**

**Upon request**



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