

Mohammed

Professional Summary

A versatile and dedicated chef with extensive experience in high-pressure kitchen environments. Known for creating exceptional, seasonal menus and maintaining smooth, efficient kitchen operations. Committed to delivering outstanding dining experiences through strong culinary skills, creativity, and consistent quality.

Skills

- Hygiene & Safety
- Creativity
- Organization
- Equipment Maintenance
- Workflow Optimization
- Menu Development
- Cost Control
- Meal Preparation
- Food Presentation
- Menu Planning
- Food Preparation Techniques
- Company Safety Standards

Experience

Chef — Radisson Blu, Oslo (02/2023 – Present)

- Plan and prepare menus in collaboration with the Head Chef.
- Ensure all dishes meet high standards of taste, presentation, and hygiene.
- Monitor inventory and order necessary ingredients.
- Maintain strict hygiene and safety standards.
- Train and guide junior chefs and kitchen assistants.
- Collaborate with the kitchen team to ensure smooth and efficient operations.

Chef — Scandic Havet, Bodø, Norway (05/2022 – 01/2023)

- Ensure product quality and freshness.
- Maintain constant cleanliness of the workstation.
- Participate in service execution while upholding hygiene and safety rules.
- Provide instructions to kitchen staff and ensure proper departmental function.

Head Chef — Ciabatta, Casablanca (10/2020 – 10/2021)

- Lead and coordinate kitchen staff.
- Plan menus and ensure dishes meet high restaurant standards.
- Select and order raw materials.
- Collaborate with management to develop new dishes and concepts.
- Maintain an efficient and motivating work environment.

Chef de Partie — Corniche by La Palmeraie, Casablanca (03/2020 – 09/2020)

- Lead a specific kitchen section and ensure dish quality.
- Maintain freshness of ingredients and follow precise recipes.
- Coordinate with other chefs and guide junior staff.
- Contribute to menu planning and new dish development.

Head Chef — Roberto's Restaurant, Tangier (03/2019 – 02/2020)

- Lead and coordinate kitchen staff.
- Plan menus and ensure high-quality dish preparation.
- Select and order ingredients.
- Work with management on new concepts and dishes.

Chef — Vichy Celestin Spa & Hotel, Casablanca (04/2018 – 02/2019)

Chef de Partie — Tilal Event's, Mohammedia (09/2015 – 01/2018)

Chef — Tilal Event's, Mohammedia (09/2014 – 08/2015)

Education & Training

- **BTS Culinary Arts & Table Service**, ISTAT Mohammedia (06/2018)
- **Diploma – Chef Cook**, ISTAT Mohammedia (06/2016)

Certifications

- Best Cook in Africa (01/2017)
- Best Cook Award – Ministry of Tourism, Air Transport, Craft Industry & Social Economy (04/2018)

Languages

- French (Native)
- Arabic (C2)
- English (A1)
- Spanish (A2)
- Norwegian (A2)

- Italian (Basic)

Hobbies & Interests

- Cooking
- Surfing
- Football