



SOUS_CHEF

Chef's Special

8 Years of experience in food industry

In Hotels and restaurant ship environments

Prior work

Private chef and sous chef

Dynamic leader

In high•pressure settings

Focused

On high standards for taste and quality while maintaining

profitable margins

Key Skills

Possess great attention to detail
Solid knowledge of culinary terminology and
Techniques Excellent ability to communicate
clearly, concisely, and openly in all interactions

Private Chef UWHNI middle east

10/12/2020 to 28/11/2022

- + Creating a customized meal plan
- + Cleaning up and sanitizing
- + Keeping up with nutritional information
- + Listening and understanding client needs
- + Improving culinary techniques

Language English &

French

Work experiences • Dubai

Hills house brasserie

08/19 to 12/20

Chef de partie – British Cuisine

- + Support Chef de Partie or Demi Chef de Partie in the daily operation
- + Work according to the menu specifications by the Chef de Parties
- + Keep work area at all times in the best hygienic conditions
- + Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques

Private Chef to UWHNI in DUBAI

2019

Private chef – International cuisine

- + Creating a customized meal plan
- + Cleaning up and sanitizing
- + Keeping up with nutritional information
- + Listening and understanding client needs
- + Improving culinary techniques

Rue Royal Restaurant By Mathieu

12/2018 to
02/2019

Chef de partie – French Cuisine

- + Control food stock and food cost in your section
- + Prepare the daily mise•en•place and food production in different sections of the main kitchen or satellites
- + Follow the instructions and recommendations from the immediate Superiors to complete the daily
- + Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control

One & Only the Palm

14/02/201
6to

Commis chef – French Cuisine

27/11/201
8

- + Prepare and present high•quality dishes within company guidelines
- + Keep all working areas clean and tidy and ensure no cross contamination
- + Prepare all mise•en•place for all relevant menus
- + Assist other departments wherever necessary and maintain

Education Work experiences • Cameroun

2013 : BACHELOR

Beau rivage Hotel

Commis – European and African cuisine

04/2016 to
10/2016

2011 : BEPC Brevet of studies of the first cycle of the second degree

- + Cleans food preparation areas as determined by law and company policy
- + Prepares foods to the specifications of the client
- + Prepares food before the arrival of guests
- + Makes adjustments to food items to accommodate guests with allergies
- + Manages other employees in the kitchen

2005 : CEP Primary Study Certificate

Training

2019 : Personnel in charge level 2

2018 : Basic food hygiene

2018 : Service skills

2015: DQP (Professional qualification diploma)

2013: Certificate of completion of hotel /

restaurant training

Sky Hotel Bonapriso

Commis – European and American cuisine

06/2015 to
10/2015

- + Inventory according to instructions
- + Participation in loadings
- + Washing, peeling, chopping, cutting and cooking foodstuffs
- + Free from skin allergies to foods and detergents
- + Ensuring the food preparation areas are clean and hygienic
- + Washing utensils and dishes and making sure they are stored appropriately

Lewat Hôtel

Commis – French and European cuisine

04/2015 to
05/2015

- + Meets with customers to ensure a great meal experience
- + Keeps records and accounts of food purchases
- + Orders new menu items for specials or cheap deals
- + Sorting, storing and distributing ingredients
- + Disposing of rubbish

FREE INTERVIEW

NAME: JOSEPH YANNICK TOQUE

Covid vaccin: full vaccin

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