

Mhamed Chenouri

Chef de Partie

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Dubai .UAE

Objective

Passionate and professional chef de Partie offering more than 8 years of experience working in fast-paced kitchens. Skilled at staying focused and productive in high-stress situations and maintaining calmness in busy times. Excellent communication, leadership, and problem-solving skills; talent for building streamlined, cohesive teams. Meticulous Job Title eager to create unique and delicious dishes. Adept at crafting exquisite dishes and managing kitchen operations with precision and creativity.

Professional Experience

Kata Dubai Mall, CDP 2024-Present **Forever Rose London. Spaces Restaurant . Dubai, CDP, 2023-2024 Difc, CDP, 2023**

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|-----------------------------------------|--------------------------------------|------------------------------------------|
| Preparing pastry desserts for customers | Prepared pastry orders for branches | Maintained cleanliness and sanitation |
| Maintaining food supplies | Monitored food and appliance details | Ensured optimal freezer temperatures |
| Supervising junior employees | Oversaw orders for quality assurance | Collaborated on banquet meal preparation |
| Leading dessert section | Adapted to changing customer needs | Trained and supervised kitchen staff |

Angel Cakes, Downtown , Senior Chef, 2022-2023

Managed mise en place organization
Ensured food safety and storage
Assisted in menu creation and prep
Monitored quality and presentation standards

Education & Skills

Management & Economy (Oran-Algeria)

Effective Communicator
Pressure Handling
Food Safety Standards
Time-management
Baking & Brolling