

# 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**

Preparing pastry  
desserts for customers

Maintaining food  
supplies

Supervising junior  
employees

Leading dessert  
section

Prepared pastry orders  
for branches

Monitored food and  
appliance details

Oversaw orders for  
quality assurance

Adapted to changing  
customer needs

Maintained cleanliness  
and sanitation

Ensured optimal freezer  
temperatures

Collaborated on banquet  
meal preparation

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