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yahyasabiri61@gmail.com



Date of birth: 27/7/2000



Marital Status: Single



Nationality : Moroccan



Qatar

SKILLS

- Physical endurance
- Creativity
- Leadership
- Kitchen Safety
- Team Collaboration
- Attention to Detail
- Time Efficiency
- Negotiating the prices of food and necessary ingredients

LANGUAGES

English - conversational

Arabic - Native

French - Beginner

HOBBIES

Basketball

Football

Parkour

Yahya Sabiri

CHEF THE PARTIE

Bakery & kitchen

Hello, I'm Yahya, a chef specialises in pastry and cook. With 7 years of experience, I have gained extensive knowledge in inventing new things and introducing innovative techniques for restaurants and desserts. I am able to prepare a variety of dishes, as well as clean and organize the workplace regularly. I am committed to continuous improvement and creating delicious meals. I look forward to joining a distinguished team and achieving joint success.

EDUCATION

HIGH SCHOOL

Hassan 2 high school

2016 - 2017

HOLDER OF A DIPLOMA IN PASTRY AND BAKERY ARTS

Amal center in Morocco

2017 - 2018

EXPERIENCE

COOK AND SERVICES

Hotel Ouzoud - Morocco, Beni Mellal

Dec 2018 - Mar 2019

Assistant Cook responsible for the daily preparation of special dishes across French, Italian, Moroccan, and Spanish cuisines, such as salads, pasta, pizza, and more.

PASTRY AND BAKERY SPECIALIST

Dilicia bakery - Morocco

Mar 2019 - Apr 2020

Assistant in croissant-making and involved in the production of cakes, mille-feuille, and a majority of other pastries, also responsible for their preparation.

SOUS CHEF

Hotel Golden Flora - Morocco

2021 - 2022

Created an array of pastries and baked goods from scratch, including cakes, tarts, tranches, macaroons, burger buns, and various European desserts.

CHEF THE PARTIE

Hotel Yamine - Morocco

2020 - 2021

Produced 14 types of pizza, Moroccan tagine, burgers, various kinds of Mexican tacos, while also organizing the kitchen and ensuring its cleanliness.

CHEF

Miss Mix Shop - Qatar

2022 - 2023

Preparation of various types of sushi, including innovating new variations such as Dragon, Rainbow, and Special California, along with preparation of diverse types of pasta.

CHEF

Nawar's bakery - Qatar

2022 - 2023

Production of croissants, cookies, San Sebastian (a type of cheesecake), cakes, and chocolates.