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Qatar

www.yahyasabiri.com

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

Body-Building

Parkour

Yahya Sabiri

CHEF

A professional chef with six years of experience in Moroccan and Qatari cuisine and experienced in managing kitchens that serve about 70 tables. I have the ability to motivate employees and ensure that kitchen operations are done with great focus and results. I have the ability to create modern dishes using fresh seasonal products, and meet a wide range of dietary restrictions.

EDUCATION

PASTRY AND BAKERY ARTS

Amal center

2017 - 2018

EXPERIENCE

CHEF SUSHI

Miss Mix Shop - Nawar's Bakery

Aug 2022 - present

- sushi, pasta, corndog, mozzarella

CHEF

Yamine hotel

2020 - 2021

- pizza ,sandwich, burger, pasta, tacos

PASTRY AND BAKERY SPECIALIST

Dilicia bakery

Mar 2019 - Apr 2020

- Brownies, Palmiers, various types of cake, baguettes, The salty (mini pizzas, mini tacos, small and regular-sized burgers) and different kinds of Mille-feuille

COOK AND SERVICES

Ouzoud hotel

Dec 2018 - Mar 2019

- salads, Moroccan tajines, crepes, and pasta