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SENIOR CHEF DE PARTIE

always flexible, and looking forward in my field, work and progress

Work experience

Since September 2007	chef de partie Mission: in charged of morning shift and banqueting Means: w9rking alone manage my own time, ordering my goods, and cleaning Appraisal: rewarded best employee 2008
May 2006 September 2007	Culinary Management program sous chef on training Mission: rotate in all restaurants plus in charged of the gardemanger set up new menus and tasting Means: increase my knowledge in kitchen management Appraisal: learnt Mexican cuisine
January 2006 April 2006	gardemanger Chef de Partie La loraine Restaurant Mission: In charged of cold and hot appetizers general help Means: busy section worked with another chef de partie Appraisal: back to the fine dining cuisine
May 2004 October 2005	Chef de partie ClubMed France Mission: In charged of night buffets with 5 coks 1 ordering goods mise en place Means: dispatched the work with my team control the quality of the food and service Appraisal: rewarded best village 2005 for cuisine department
January 2002 January 2003	Chef de partie & Sous Chef West One Agency London Uk Mission: Several missions all over London in different Resorts, Pubs, grand opening, fashion shows, derby and big events Means: be flexible and efficient Appraisal: increase my adaptability

May 1999
March 2001

From Cook 1 to Chef de partie

Cruiseliners Disney , Seabourn, Festival

Mission: In charged of the gardemanger

Means: ordering goods

USPH cleaning

mise en place

worked with 5 cooks 1 and 2

Appraisal: rewarded best employee of the month

March 1999
May 1999

Commis

Palaces hotels in france ; De Grillon & Bristol six stars landing Resorts

Mission: Immersion in cuisine and fine dining cuisine

general help room service , fish section, banqueting

Diplomas and education

October 1998
May 1999

INFREP Paris France

CAP & BEP french culinary diplomas

Area of specialisation: cuisine

March 1997
June 1998

Chamber of commerce Nanterre

Management certificate

Area of specialisation: Management

September 1994
April 1995

Créations Paris 75

commercial and touristic assistant certificat

Area of specialisation: commercial

October 1987
June 1991

Paris VIII University 93 vincennes

undergraduate of psychology

Area of specialisation: psychology

September 1984
February 1987

Le Rebours college

Bac G1 secretarial skills

Area of specialisation: secretarial

September 1981
June 1984

Foyer des PTT

CAP french secretarial diploma Cachan 94

Area of specialisation: secretarial

Computing skills

Software

Word 7

Excel

Language skills

English

Speaking competence: Fluent, **Written competence:** Fluent

Various

reading

financial newspapers

Public relation Agent

communication service

help center like tourism office but for business persons and tours
in the hart La Defense in France. the new business center

internet

surf on the web

listening

music masterpieces and news singers