



TAHIRI YASSINE

EXPERIENCE

- **Restaurant Oumannia**

2012 - 2014

Cook

- Preparing and cooking hot dishes and salads
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- Prepare and cook complete meals or individual dishes and foods

- **Restaurant Argana**

2015 - 2016

Cook

- preparation and cooking of salads and desserts
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- Prepare and cook complete meals or individual dishes and foods

- **Restaurant Entrepôt**

2017 - 2018

Cook

- Preparation and cooking pizza
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- Prepare and cook complete meals or individual dishes and foods

CONTACT

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SKILLS

- computer science : Windows and Linux
- computer science : Word, Excel and PowerPoint
- Control computer tools

INTERESTS

- Boxing
- Swimming
- Travel

LANGUAGE

- Arabic
- French
- English

PERSONAL DETAILS

- Date of Birth : 15/05/1988
- Nationality : Morocco

- **Restaurant Fokatcha**

2018 - 2020

Cook

- Preparing and cooking hot dished and salads
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- Prepare and cook complete meals or individual dishes and foods

EDUCATION

- **School : Houssine Ben Ali at casablanca**

2006/2007

Bachelor's degree

- **Specialized hotel and restaurant institute**

2008/2010

Diploma : Kitchen technician

- **Best RH center**

2008 (3 months)

Certificate: Human resource assistant

ADDITIONAL INFORMATION

A proactive, ambitious and creative cook with experiences varies. Passionate about working with deference products (fresh and frozen).

Specific Skills :

- Train staff in preparation, cooking and handling of food
- Supervise kitchen staff and helpers
- Organize and manage buffets and banquets
- Order supplies and equipment
- Manage kitchen operations
- Inspect kitchens and food service areas
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- Prepare and cook complete meals or individual dishes and foods

Punctual, fast, economical, propre, ease of group adaptation and ease learning the new recipes.