



# TAHIRI YASSINE

## EXPERIENCE

- **Restaurant Oumnia**  
*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

@ tahiri.yassine.pro@gmail.com

☎ +212669021290

📍 United three bloc 13 Number 1  
Daoudiate, Marrakech

f Thr yassine

## 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 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

## 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.