

## **Tarek Chaouachi**

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## **Objective**

To utilize my abilities and experience as a chef making a variety of international dishes and desserts in a rewarding and professional environment

## **Professional Achievements**

### **Cook Leader/ Chef de Partie**

- Have the ability and experience to prepare a variety of quality dishes in the stipulated time
- Have culinary expertise in French, North African and Mediterranean cuisines
- Have a well-rounded culinary experience with local and international establishments
- Have managerial experience dealing with all operations related to cooking at various establishments

### **Pastry Chef**

- Have the ability to make a variety of French pastries, as well as other international desserts
- Understand the basic ingredients and techniques in creating pastries, desserts and baked goods
- Looked after the quality of pastries, cakes and special desserts before and after presentation
- Thorough knowledge of pastries and dough, including cakes, puff pastry, croissants and breads

### **Lead Cook**

- Take initiative to work in a team setting; excellent communication and leadership skills
- Responsible for the overall coordination of food preparation, cooking and baking
- Train, develop and maintain employee skills and relations; ability to supervise
- Mastery of cooking practices, philosophy and techniques; skills in preparing variety of food

### **Line Cook/ Prep Cook**

- Have the ability to understand all instructions related to cooking and in the kitchen
- Work well under pressure and independently as well as in a team-oriented environment
- Knowledgeable about services, equipment and supplies related to the kitchen
- Ensure the cleanliness of the kitchen; have a high standard for kitchen maintenance

## **Skills**

- *Ability to work well under pressure and maintain professionalism; reliable and dependable*
- *Knowledge of food products and attention to detail; ten years of chef experience and training*
- *Enthusiastic, creative and always willing to learn new things; Hard-working and dedicated*
- *Excellent communication skills; International languages including Arabic and French*
- *Understanding of all health, sanitation practices as well as responsibilities in the kitchen*

## Work History

- 10/2012- present: Line Cook, **Lucky Strike**, San Francisco, CA
- 02/2013 – 10/2013: A.M. Line Cook, **McCall's Catering (Asia Café)**, San Francisco, CA
- 05/2012 – 08/2012: Cook, **Castagnola's Restaurant**, San Francisco, CA
- 2011-2012: Lead Cook, **Oscar Hotel**, Tunis, Tunisia
- 2010-2011: Lead Cook, **Hana Libya Catering**, (International ship), Tripoli, Libya
- 2008-2009: Lead Cook, **Mariner Catering Company** (International ship), Tunis, Tunisia
- 2007-2008: Party Leader, **Belvedere Hotel**, Tunis, Tunisia
- 2005-2006: Party Leader, **Concord Hotel**, Tunis, Tunisia
- 2004-2005: Cook, **Cap Carthage Hotel**, Tunis, Tunisia
- 2003-2004: Cook, **The Palace Abounawes Hotel**, Tunis, Tunisia

## Education & Training

- 2012: California Food Handler Card, **Premier Food Safety**, San Francisco, CA
- 2002: Certificate in Cooking (BTP Kitchen Degree), **Hammamet Culinary Center**, Hammamet, Tunisia
- 2002: Training in Cooking, **Parc Hotel**, Tunis, Tunisia
- 2003: Hygiene and Sanitation Training, **Laboratory Center for Hygiene**, Tunis, Tunisia
- 2009: Degree in Pastry, **Pastry Training Institute**, Tunis, Tunisia

## References

References and letters of recommendation available upon request