

## 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