






OTMANE OUASSOU

Proficient in leading kitchen teams and developing innovative menus while maintaining high food quality standards. Expertise in managing high-volume kitchens, overseeing staff, and implementing cost control measures to enhance dining experiences. Recognized for creativity and adaptability, consistently delivering excellence in culinary operations.

PERSONAL INFORMATION

-  Riyadh
-  +966502939723
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SKILLS

- Menu development
- Inventory management
- Staff training
- Health compliance
- Food presentation
- Culinary creativity
- Cost control
- Seasonal sourcing
- Team collaboration
- Time management
- Problem solving
- Leadership skills
- Quality assurance
- Kitchen management
- Food Hygiene

LANGUAGES

- **Arabic:** Native
- **French:** Intermediate
- **English:** Advanced

INFORMATIONS

- Valid Saudi driving license.
- Available for relocation
- Excellent references
- discretion with high-profile clients.

WORK HISTORY

Private head chef

royal family - Saudi Arabia

- 07/2023 - Current
 - Developed special menus for events, holidays, and seasonal offerings.
 - Conducted daily shift briefings with Sous Chefs to ensure alignment.
 - Managed weekly and monthly inventory processes for efficient stock control.
 - Hired, trained, and supervised kitchen staff to maintain high performance.
 - Enforced health code standards to ensure compliance and safety in kitchen operations.

Private sous chef

royal family - Saudi Arabia

- 10/2017 - 03/2023
 - Maintained efficient operations through organized and clean workspaces ready for service.
 - Coordinated with front-of-house staff to ensure timely dish delivery.
 - Established standards for cooking, garnishing, and presenting food.
 - Enforced health and safety standards for food storage and preparation.
 - Ordered supplies based on demand forecasts to optimize stock levels.
 - Received deliveries and facilitated proper storage to minimize spoilage.
 - Supervised all kitchen food preparation in high-volume settings.

Sous-chef

UAE Star Corporation LLC - Dubai, UAE, UAE

- 03/2014 - 10/2017
 - Educated team on food and safety handling procedures to uphold high standards and efficiency.
 - Sourced local ingredients to create seasonal menu items focused on modern British cuisine.
 - Managed kitchen employee scheduling to meet coverage needs while minimizing labor costs.
 - Monitored food portioning to enhance presentation and manage cost control.
 - Assisted head chef with stock control and rotation, reducing waste through FIFO systems.

Senior Sous Chef

BaccoEvenere - Casablanca, Morocco

- 04/2013 - 02/2014 • Supported head chef in maintaining high standards and fostering team motivation.
- Implemented First-In, First-Out (FIFO) guidelines to manage food usage effectively.
- Removed expired food items from kitchen, composting organic waste and recycling packaging.
- Executed efficient mise en place to ensure streamlined service operations.
- Collaborated with head chef and culinary team to design innovative seasonal menus.
- Produced and packaged food items within tight deadlines for special events.
- Maintained cleanliness and organization of food preparation areas.

Chef de partie

La maison blanche - Casablanca, Morocco

- 01/2012 - 03/2013 • Maintained clean and organized work areas to comply with food hygiene regulations.
- Prepared meats, fish, and vegetables for efficient line cooking in fast-paced environments.
- Followed detailed recipe cards and food preparation procedures to ensure consistency.
- Cooked and presented dishes according to standardized recipes for quality assurance.
- Seasoned a variety of meats and performed vegetable preparation tasks.
- Assisted senior chefs in food service operations to enhance kitchen efficiency.

EDUCATION

2017

HACCP for the Catering Industry

Private - Riyadh

2017

Mindset certificate - Riyadh

03/2013

Certificate of Higher Education Diploma in Culinary Arts

ISMT SCHOOL - Casablanca, Morocco, Morocco

02/2014

Certificate of Higher Education Diploma in Hospitality Management

ISMT SCHOOL - Casablanca, Morocco

WORKING AT THE SAME TIME

01/2010

Software Development

MATRIX SCHOOL - KENITRA, MOROCCO

Computer Fundamentals

MATRIX SCHOOL - KENITRA, MOROCCO