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Torre Vieja (03180)

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To Date Project Manager, Senior

EXPERIENCES PROFESSIONNELLES

janv. 2017 /

To Date Project Manager

ATS Tsebo Group / Endeavour Mining Gold Operation

Ensure that the full catering and facilities project is completed on time and within budget, that the project's objectives are met and that everyone else is doing their job properly. Oversee the project to ensure the desired result is achieved, the most efficient resources are used, and the different interests involved are satisfied. Providing advice on the management of projects. Carrying out risk assessment. Making sure that all the aims of the project and the quality standard are met. Overseeing the accounting, costing and billing. Create and prepare the menu cost and sales cost. Control stock order, delivery and stock inventory tracking system. (Manage 86 staff for a POB of 300 on 2 sites / Junior Camp and Senior Camp).

janv. 2016 / janv. 2017

Catering Manager

Aden services / Project plant Site CBG / FLUOR. Kamsar, Guinea

"Opening and development. "Start from scratch construction camp, to set up catering operation. Advises to plan and set up material with "Marche en avant" and technical operation approach. Set up all administrative documentations and process. Order and reception of catering materials. (Locally and Imported). Resourcing local suppliers. Order and reception of food and beverage. Forecasting a cycle consumption and order strategy of food and beverage, chemical and consumable imported from Europe and delivered on site. Menu cycle rotation implementation. Food cost evaluation and calculation to keep profitability. Recruiting and training of local personnel. Culinary training and supervising. Set up a "time sheet schedule" with team rotation and organisation on 24/24. Adapting implementation of HACCP Standard and regular training of Staff. (POB Start from 0 to 1000 Pax).

janv. 2014 / janv. 2016

Camp Boss / Catering and Hospitality Manager

ESS - Compass Group Singapore

Exploration Drill ship, "Noble Globetrotter II" SHELL Offshore, Benin, Turkey, Gabon).

In charge to manage the work activity of the entire catering department, to plan and organize tasks and set priorities.

Develop and maintain regular and effective communication with the client through regular interaction with OIM, Captain and Customers to ensure a high standard in services.

Plan menu cycling and supervise the menu preparation, food service operation and function.

Provide safe quality food preparation on a daily and ongoing basis with an emphasis on cost control.

Maintain standards of safety and comply with Company's Health, Safety & Environment

Management System requirements.
 Follow and maintain Company standards of Quality in accordance with Company Quality System.
 Maintain cleanliness of the quarters, orderliness, sanitation and attractiveness of cabins, lavatories, showers, laundry, stores, refrigerate rooms, galley and dining rooms, etc.
 Ordering and receiving all Catering Department supplies, including food stuffs, housekeeping
 And Laundry supplies, equipment, etc.
 Supervise inventory and storage of equipment and resources
 Manage all staff rotas ensuring task allocation and required roles are running smoothly.
 Maintain up to date, accurate and clear records/ data.
 Daily cost control and report, Monthly operation, audit and inventory report.
 (Manage 44 persons in 2 rotational team / POB 200 Pax).

janv. 2009 / déc. 2010

Executive pastry chef

Pastry-Chef (Oceania Cruises Line
 In charge for the full operation of the pastry and bakery department ensuring the high standard of quality.
 Responsible for supervising, training and monitoring the full team and maintaining the performance of USPH & HACCP rules of sanitation.
 Guest: 750 Crew: 350

janv. 2008 / janv. 2009

Executive Pastry-Chef Consultant

International Peters Group / Бон батон
 Fine Bakery Pastry Shops / St Petersburg / Russia). ***** (Three months mission).
 In charge to organize and opening one production centre with three luxury shops.
 Full organisation of the production centre, outlet and delivery.
 Setting and elaborate a wide selection of food product (bakery, viennoiseries, pastries, sandwiches and delicatessen).
 Elaborate and set up all recipes following the local possibilities.
 Ordering all usual small operating materiel.
 Suppliers' selection and food orders.
 Recruiting, managing and training a production team (culinary and food hygiene).
 Staff planning organisation and setting.

janv. 2006 / janv. 2008

UK Sites Director (FB Solution / Bridor UK Ltd. Bakery Baking Centre, UK)
 Busy bakeries, running on 24 hours / 7days a week / 365 day a year.
 Maximum capacity reached: 50 000 Pieces a day.
 Responsible and management of 2 production sites:
 Aldershot: 60 staff.
 Hammersmith: 10 staff.
 Supervise the preparation of orders.
 Control product quality in compliance with the required standards (HA CCP and BRC).
 Organise the delivery routes of the site's clients and checking the correct execution of delivery.
 Responsible of hygiene and safety standards.
 Manage and control order and inventory, (physically and theoretically).
 Negotiation and contract with local Suppliers.
 Keep in order and accurately all administrative documents and supervise the administrative staff.
 In charge to ensure that the premises and equipments are maintained in good condition.
 Weekly and monthly reporting of productivity, wastage, and general statement.

janv. 2005 / janv. 2006

Executive-Chef / General Manager

Maison, French
 Restaurant, Bakery, Pastry Shop and Delicatessen, Phnom Penh / Cambodia).

Responsible for all culinary production sections: kitchen, bakery, pastry and

delicatessen and also for the different service department as restaurant, outside catering services, shop, accounting, maintenance and delivery. Menu preparation and new items variety for the shop. Food and beverage cost control. Outside catering operation and services. Training and control the rules of sanitation H.A.C.C.P. Recruiting the staff. Managing and training a team of 47 personnel. Directly in charge of the company, during the absence of the Managing Director (Owner).

janv. 2004 / janv. 2005 Executive-Chef (DALLOYAU franchise and First Food Co. Kuwait)
 Responsible for all operations providing from the main kitchen and all different section as the hot kitchen, cold kitchen, pastry, bakery, ice cream, chocolate, decoration, in accordance with the high standard quality, Dalloyau and F.F.Co.
 In charge of the kitchens for the different shops and restaurants locations. Outside catering operations. Menu preparation and food cost. Show pieces and special order. Staff training and application of the rules and regulations, H.A.C.C.P. in accordance with the Kuwaiti labour. Relational with customers. Recruiting for the staff. Train and supervise a culinary team of 40 personnel.

janv. 2001 / janv. 2004 **Executive-Pastry Chef**
 "Luxury International Cruises Lines Companies"
 Executive-Pastry Chef (Festival Cruises Line; Athens, Greece). (4 Stars Operation) (Associate with Hilton International Co. / Floating Resort).

Responsible for leading, supporting, coaching, training, monitoring, and supervising of Pastry and Bakery Culinary team of eight (8) staff within the pastry area and seven (7) staff within the bakery area.
 Responsible to maintain the highest Guest satisfaction possible.
 Responsible for the performance of HACCP & USPH program and sanitation standards.
 Show pieces confection making.
 Guests: 1300 Crew 550

Head Pastry-Chef (Crystal Cruises Line; Japan). (6 Stars Operation) (日本郵船株式会社 Nippon Yusen Kabushiki Kaisha).

Position mobile, multifunctional in charge to make for all restaurants aboard all kind of pastries and desserts.
 Tea Time elaboration.
 Preparation and decoration for buffets.
 Guests: 960 Crew: 530

Pastry-Chef (Renaissance Cruises Line; (5 Stars Operation) Apollo Co. Miami, USA).

Responsible for the smooth operation of pastry and bakery department, ensuring the high standards of quality while managing a staff of seven (7) staff within the pastry area and six (6) staff within the bakery area.
 Guest: 750 Crew: 350

DIPLOMES ET FORMATIONS

juin 1985 / déc. 2000 **BTH, CAP, BEP, Hotellerie Restauration** - CAP
 Marine Nationale

COMPETENCES LINGUISTIQUES

Anglais	Bilingue
Espagnol	Elémentaire
Français	Bilingue