



Moustafa ibrahim

About Me

Professional, experienced and detailed-oriented chef. Specialized in planning menus, developing recipes, food preparation, and safety to provide a world-class dining experience for customers.

Education

BACHELOR OF ACCOUNTING

(2016-2020)

Experiences

EURO DELI ZAMALEK RESTURANT

(2015-2018)

Chef

- Preparing meals and food
- Properly measuring kitchen ingredients and food portions
- Ensuring kitchen staff adhere to set standards, procedures, department rules and sanitation requirements
- Managing the kitchen inventory and ensuring supplies are fresh and of high quality

CARPACCIO MAADI & CHERRS

(2018-2020)

kitchen manager

- Cook and present dishes
- Oversee food preparation
- Monitor equipment quality
- Estimate food requirements
- Kitchen management and team works

SKILLS

- Experienced in management
- Collaboration skills
- Rational objectivity
- Communication skills

CONTACT



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