

# Moin Moinei

[www.chefmoin.com](http://www.chefmoin.com)

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## Iran's Activities

- Professor of International (Italian) Cooking Programme, Tabatabaee University, (Iran)
- Teaching at Bonyad Complex, INSTROCT, in Cooking for Australian University of Taif, Tehran, (Iran)
- Teaching at Iran Airs (The main Aircraft Company of Iran) in Cooking for International Flights
- Inspector of Homa Hotel Chain in Different kind of Cuisines
- Consulting and starting up several famous restaurants and cafes in cities of Iran with their own local food and tastes.
- The main representative of The Chefs Cut Company from Belgium in Iran with 27 world wise representatives in chef training, consulting and starting up.
- The judge of the main cooking competition national TV program in different cuisines, such as Persian, Italian, French, Spanish and Asian.

## International Activities:

- **From Jan 2010 to Dec 2012:**  
Executive chef, Kontiki Restaurant, Gothenberg, (Sweden)
- **From Oct2008 to Dec 2009:**  
Chef de Party in Spanish Cuisine, El Musseue Restaurant, Malaga (Spain)
- **From Jan 2004 to Sep 2008:**  
Sous Chef, Accor Chain, Novotel, Gothenberg, (Sweden)
- **From March 2003 to Sep 2003:**  
Chef de Party in Sauces, Sodexo Company, Toronto, (Canada)
- **From Feb 2002 to Feb 2003:**  
1<sup>st</sup> Cook in Italian Cuisine, CN Tower, Toronto, (Canada)

- **From Feb 2000 to March 2001:**  
Apprentice year, Hotel Menilla, Clomel, (Southern Ireland)
- **From Aug 1996 to Aug 1999:**  
Student of Culinary Art, George Brown Collage, Toronto, (Canada)

**Skills:**

**Languages:** Persian (Native), English (Fluent), Swedish (Fluent), Spanish (Basic)  
Responsible, Planned, Creative, Communicative, Strong Management, Organized