Moin Moini

Dec 2011-Jan 2010 Kontiki Restaurant, Gothenburg, Sweden

Executive Chef, the only Kontiki restaurant in Gothenburg

October 2008-Dec 2009 El museo Restaurant, Fuengirola, Spain

1st cook, learning Spanish food from north of Spain, working with one of the best chef in Spain,

June2003-Sep 2008_ Novotel Hotel, Gothenburg, Sweden

Sue chef, introducing the new dishes, conference food planning, menu planning, pastry section, large quantity buffet, conference planning, inventory, ordering ingrediences

March 2003 - May 2003 Sodexho Company, U F T New College, Toronto

Sue chef, large and small quantity food, inventory, pastry

Feb. 2002-Sep 2002 Roadhouse Restaurant, White Rock. B.C, Canada

Chef, to employ new staff and teaching them, menu planning, controlling the costs of net, Capital, and labour, catering, Making main Courses, Inventory, and Ordering.

Sept. 2000- March 2001 Hotel Minella, Ireland

Chef Assistant, In charge of the cold section, inventory, ordering, large quantity plans

January 2000- July 2000 C.N. Tower Restaurant. Toronto, Canada

Cook, Grilled cook, butchering, line cook, Preparation, Working in pastry Section

August 1996 George Brown College, School of Hospitality and Cooking, Toronto, Canada

Studding in theory and practiced courses, hotel management (restaurants and events manager) and international culinary art (mostly Italian cuisine, French, Asian, coffee shop, and fast food)

Education

- George Brown College of Hospitality and Cooking, Toronto, Canada (one of the biggest hospitality school in North America) 4 years of education.
- Service for dinners and restaurant course (George Brown college)
- International sanitation program (George brown college)
- HCCP course, year 2010, Gothenburg, Sweden.
- Ontario Secondary School Diploma, (OSSD), studding in English, math, computer, accounting, communication skill, management.