

EKOSSO NJOH Cyrille

CHEF DE PARTIE DE CUISINE

valais

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Right to work - French citizen

EXPERIENCE

Chef de partie de cuisine Adia.ch, Geneva, Lausanne

Novembre 2024 - Now - Implementation in all sections in the kitchen, in Geneva,

Chef de partie de cuisine Thomas Franks, Verbier

Janvier 2024 - Novembre 2024 - I was the Chef de Partie at Chalet Flore events.

Chef de partie de cuisine Coople, Suisse

Novembre 2022 - Novembre 2023 - Implementation in all sections in the kitchen, in all the palaces, hôtels, restaurants de Zurich, Basel, Solothurn.

Chef de partie de cuisine entremétier - Fun Planet,

Villeneuve - Avril 2022 - Novembre 2022 - I was at the entremétier for cutting, slicing, and slicing vegetables. I cooked vegetables, burger meats every 2 days in sous-vide cook

Chef de partie de cuisine entremétier - Hôtel Vatel, Martigny,

Novembre 2021 - Février 2022 - I was at the entremétier for cutting, slicing, and slicing vegetables etc....

Chef de Partie at Entremetier - Hôtel Florida, Studen -

Juillet 2021 - Novembre 2022 - I was at the entremétier for cutting, slicing, and slicing vegetables.

[En vacance au Burkina Faso](#)

Second de cuisine At Bistro Benoit Alain Ducasse

Juin 2019 - Janvier 2021 - Paris France at **Café de Benoît**, I took orders for various food products, decorated the dishes in the kitchen and announced the tickets to the kitchen team.

- 2014 - 2018 j'étais agent Immobilier à Paris, France
- En vacance au Kameroun
- 2010 - 2013 Second de cuisine I worked on the bateaux mouches -
- 2007 - 2011 Chef de partie, Westgate hôtel- San Diego, California
- 2008 - 2010 1er Chef de partie, Chez Doors - Montparnasse, Paris
- En vacance au Vietnam
- 2005 - 2007 Demi chef de partie au Sanderson Hôtel, Londres
- 2004 - 2005 En vacance New Jersey - New york - Minnesota
- 2003 - 2003 1er Commis de cuisine à l'Hôtel Plaza Athénée, Paris
- 2000 - 2003 1er Commis de cuisine à la Fermette Marbeuf, Paris

SKILLS

Creativity, team spirit, organization and flexibility will be major assets for this position. negotiation and communication with suppliers, placing orders, managing stock and inventory status, optimizing costs by minimizing losses.

- Respect hygiene standards (HACCP) and the quality of the products ordered.
- Ensure the maintenance of the equipment used.
- Assist, advise, support
- Ensure the kitchen set-up for the restaurant, café, breakfast, and banquets up to 320 covers per service.
- Organize and supervise all culinary preparations, daily specials, seasonal menu, banquet and tapas menus and develop their technical sheets.
- Optimize the service in the interest of customers.
- LANGUAGES: French, English,
- [2000 Diplome high school François Rabelais, Vitry sur seine, Paris - C.A.P Cuisine Juin 1996 - juillet 2000](#)

