



MOHAMMED SAIDUL

CHEF DE PARTIE

CONTACT

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- 🏠 Alsadd, Doha, Qatar

EDUCATION

Higher Secondary Certificate
Chittagong, Bangladesh
2018

SKILLS

- Station Management
- Food Preparation & Plating
- Fine Dining Operations
- Mise en Place
- Quality & Portion Control
- HACCP & Food Safety
- Kitchen Hygiene
- Stock & Inventory Control
- Menu Execution
- Team Coordination
- High-Volume Service

LANGUAGES

- **Arabic** — Professional
- **English** — Professional
- **Hindi** — Professional
- **Urdu** — Professional
- **Bengali** — Native

PROFESSIONAL OVERVIEW

Chef de Partie with 7+ years of progressive culinary experience in Qatar, with expertise in fine dining, healthy cuisine, Qatari and fusion concepts. Experienced in station management, mise en place, high-volume food production, plating, portion control, inventory management and HACCP food-safety standards. Proven ability to maintain consistent food quality, support junior kitchen staff and deliver efficient service in fast-paced, multicultural kitchen environments.

WORK EXPERIENCE

CHEF DE PARTIE

Mehman Restaurant | Doha, Qatar | June 2026 – Present

- Manage assigned kitchen section, including mise en place, food preparation, cooking, and plating.
- Ensure dishes are prepared according to approved recipes, portion sizes, and presentation standards.
- Coordinate daily production and service requirements with the kitchen team.
- Monitor food quality, freshness, and consistency throughout service.
- Maintain HACCP, food safety, hygiene, and kitchen sanitation standards.
- Assist with stock rotation, inventory control, waste reduction, and proper food storage.

CHEF DE PARTIE

Angelina Paris – Gate Mall | Doha, Qatar | Dec 2025 – Jun 2026

- Managed assigned kitchen station, including mise en place, food preparation, cooking, and plating.
- Prepared dishes according to approved recipes, portion sizes, and presentation standards.
- Maintained station readiness and ensured smooth preparation before and during service.
- Monitored food quality, consistency, and presentation throughout daily operations.
- Maintained HACCP, hygiene, food safety, and kitchen sanitation standards.

CHEF DE PARTIE

Tick Restaurant | Doha, Qatar | Jun 2025 – Nov 2025

- Managed daily mise en place, food preparation, cooking, and plating within the assigned section.
- Ensured consistent food quality, portion control, and presentation standards.
- Supported junior kitchen staff and assisted with maintaining an efficient workflow.
- Coordinated preparation and service requirements during daily operations.
- Maintained food safety, hygiene, and workstation organization standards.
- Supported efficient service during high-volume and busy periods.

CHEF DE PARTIE

La Parrilla Restaurant & Oblaka Restaurant | Doha, Qatar | Jan 2025 – Jun 2025

Worked across both restaurant concepts under the same company, including operations at The Pearl Qatar.

- Managed assigned kitchen stations, including mise en place, food preparation, cooking, and plating.
- Prepared premium dishes according to fine-dining recipes, presentation, and quality standards.
- Supported multiple kitchen sections according to daily operational requirements.
- Maintained consistency in portion control, food quality, and plate presentation.
- Coordinated with the kitchen team to ensure smooth production and timely service.
- Maintained high standards of hygiene, food safety, and workstation organization.
- Supported efficient kitchen operations during high-volume and busy service periods.

DEMI CHEF DE PARTIE

Seedling Restaurant | Doha, Qatar | Feb 2024 – Jan 2025

- Prepared healthy and diet-focused dishes according to approved recipes and production requirements.
- Maintained consistency in portion control, food quality, and presentation standards.
- Supported mise en place, daily food preparation, and kitchen production.
- Assisted with stock handling, food storage, and station organization.
- Maintained hygiene, food safety, and kitchen sanitation standards.
- Supported smooth kitchen operations during daily service.

COMMIS III → COMMIS II → COMMIS I

Karak Mqanes | Doha, Qatar | Jan 2019 – Dec 2023

- Progressed through multiple Commis levels based on performance, experience, and kitchen responsibilities.
- Prepared Qatari and fusion dishes according to established recipes and quality standards.
- Supported mise en place, food preparation, cooking, plating, and daily service operations.
- Assisted senior chefs with station preparation and kitchen workflow.
- Maintained food safety, hygiene, proper storage, and workstation organization standards.
- Developed strong skills in station management, food preparation, teamwork, and high-volume service.

REFERENCES

Available upon request.