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Visitation, Vacoas, Mauritius  
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## EDUCATION

C.C.P Cuisine  
**Institut Escoffier**, St Pierre,  
Mauritius  
February 2022

National Certificate Level 3 -  
Food Production  
**École Hôtelière Sir Gaëtan  
Duval**, Ébène, Mauritius  
January 2018

SC  
**N.Saddul College**, Vacoas  
Phoenix  
January 2015

# CÉDRIC MUNGTAH

## PROFESSIONAL SUMMARY

Achieved high standards in food preparation and cooking within fine dining and catering environments. Maintained exceptional food safety protocols to optimize kitchen operations. Delivered quality canapés and dishes through effective collaboration with team members.

Oversaw kitchen management processes and ensured high-quality service for over 2000 guests during two years on a cruise ship.

## SKILLS

- Fine dining
- French cooking skill techniques
- Attention to detail
- Working under pressure
- Food waste reduction
- Catering experience
- Teamwork abilities
- Meticulous
- USPh Standard Food safety
- Culinary creativity

## WORK HISTORY

August 2024 - January 2026

**Virgin Group - Assistant Cook (Cruise Ship)**, Miami FL 33166

- Implemented standardized opening and closing protocols to ensure adherence to USPH regulations.
- Ensured guest satisfaction by addressing daily allergy concerns during peak service times.
- Reviewed and modified recipes alongside executive chef to ensure alignment with guest preferences.
- Executed high-quality food preparation under pressure during peak service periods.
- Monitored and organized inventory levels for daily use in à la carte menu preparation.
- Collected and analyzed daily feedback to refine recipe execution and improve guest satisfaction.
- Conducted daily inspections to uphold USPH standards, achieving consistent 100% compliance.

January 2020 - June 2024

**La Clef Des Champs - Demi Chef De Partie**, Floréal Avenue Queen Mary Road

- Supervised daily kitchen operations, ensuring food quality and safety standards.
- Developed and implemented efficient food preparation techniques to enhance workflow.

- Trained junior staff on culinary skills and kitchen procedures, fostering team development.
- Collaborated with head chef on menu planning, incorporating seasonal ingredients for diverse offerings.
- Coordinated restaurant à la carte services alongside catering to ensure seamless service delivery.
- Collaborated with culinary teams to develop and showcase high-quality fine food and intricate canapés for events.

January 2018 - January 2020

**Sugar Beach Sun Resort and Spa - Assistant Cook**, Wolmar, Flic En Flac

- Assisted in meal preparation, ensuring high quality and presentation standards.
- Collaborated with kitchen staff to maintain cleanliness and organization of workstations.
- Supported inventory management by tracking supplies and notifying chef of shortages.
- Prepared ingredients according to recipes, adhering to safety and sanitation guidelines.