

Fabrice MAURICET

Chef de Partie

"On the other hand, we denounce with righteous indignation and dislike men who are so beguiled and demoralized by the charms of pleasure of the moment, so blinded by desire, that they cannot foresee the pain and trouble that."



CONTACT

Fabrice Mauricet
Paris / France
07 34 38 88 72

Fabricesvenson@gmail.com
www.chefeeds.com

SOCIAL MEDIA

 / Fabricefood

 / foodporn23

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SKILLS

French Cuisine
Indonesian Cuisine
Mastering Vegetables
Cutting
Stocks and Sauces
Minimalist Plating

EXPERIENCE

COMMIS

Harris Hotel / Bandung
2015-2016
I was in charge on Semi Fine
Dining Restaurant

DEMI CHEF

Noma / Copenhagen
2016-2017
I had responsibility in sauce and
grill section with 2 commis.

ASST. CHEF DE PARTIE

Noma / Copenhagen
2016-2017
I had responsibility in sauce and
grill section with 2 commis

EDUCATION

CULINARY ARTS

Culinary of American Institute
Diploma Degree
2012-2015

SHOOL FOOD

Culinary of American Institute
Diploma Degree
2012-2015

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LATEST PROJECT



Vegetables Dumplings



Tuna Tataki



Great Life Fruit Bowl

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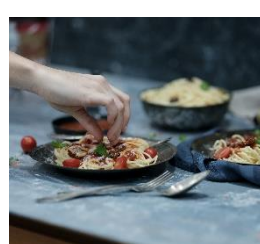
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PORTOFOLIO

“ Chef Thomas Keller was an inspiration to me and many, many young cooks like me. He told us that the role of the new, modern chef is different. ”



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COVER LETTER

"I believe my personality is a good match for the First Chef job. I won't let anyone tell me what to do (except the president, since he can't make a mistake. I will not allow veganism, gluten free people even keto-dieters."

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"On the other hand, we denounce with righteous indignation and dislike men who are so beguiled and demoralized by the charms of pleasure of the moment, so blinded by desire, that they cannot foresee the pain and trouble that are bound to ensue; and equal blame belongs to those who fail in their duty through weakness of will, which is the same as saying through shrinking from toil and pain. These cases are perfectly simple and easy.

Pleasure is to be welcomed and every pain avoided. But in certain circumstances and owing to the claims of duty or the obligations of business it will frequently occur that pleasures have to be repudiated and annoyances accepted. The wise man therefore always holds in these matters to this principle of selection: he rejects pleasures to secure other greater pleasures, or else he endures pains to avoid worse pains."

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