



REZA LOUMARI

IRANIAN & INTERNATIONAL CUISINE SPECIALIST
Mobile Number - +971 52 485 0561

CHEF DE PARTIE

CONTACT

Al Barsha 1, Dubai, UAE
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UAE Residence Own Visa
Available Immediately

CORE EXPERTISE

- Iranian & Persian Cuisine
- Kebab Specialist — Koobideh, Joojeh, Barg, Soltani, Chenjeh
- Ghormeh Sabzi, Gheimeh & Fesenjan
- Persian Rice & Tahdig
- Hot Kitchen & Grill Operations
- Menu Development & Engineering
- Food Cost Control & Inventory
- Waste Reduction
- Kitchen Leadership & Staff Training
- HACCP, Food Safety & Hygiene
- Modern Plating & Presentation
- High-Volume Kitchen Operations

EDUCATION & CERTIFICATIONS

CTH Diploma — International Cuisine, UK
1st Grade Culinary Diploma — TVTO, Iran
Diploma — Traditional Iranian Cuisine
Diploma — Iranian Kebabs & BBQ
Diploma — Modern Persian Cuisine
Diploma — Salads & Sauces
Diploma — Basic Pastry & Bread
Diploma — International Chef, 2021

PERSONAL DETAILS

DOB: 04 December 1992
Nationality: Iranian
Marital Status: Single
Military Service: Completed

ADDITIONAL

Available for live cooking trials
References upon request

PROFESSIONAL SUMMARY

Dedicated and highly skilled Chef de Partie specializing in authentic Iranian and Persian cuisine, with over 8 years of culinary experience, including more than 5 years in Dubai. Expertise in preparing Iranian kebabs, Persian rice and tahdig, traditional stews, and hot kitchen operations, with strong capabilities in menu development, food cost control, and HACCP-compliant food safety. Proven experience managing Iranian cuisine sections serving 150+ covers daily, training junior kitchen staff, and maintaining high standards of quality, consistency, and efficiency in fast-paced kitchen environments.

PROFESSIONAL EXPERIENCE

Chef de Parties | *Deja Vu Restaurant, Dubai, UAE*

2024 – Present

- Lead the Iranian cuisine section in a high-volume restaurant serving 150+ covers daily.
- Maintain consistent quality across traditional Iranian dishes, kebabs, rice and hot kitchen items.
- Ensure authentic Persian flavors while upholding modern plating and presentation standards.
- Maintain strict food safety, hygiene and HACCP procedures throughout daily operations.
- Train and supervise 5 junior chefs, supporting technical development and performance.
- Coordinate with the kitchen team during peak service for efficient, timely preparation.

Chef de Parties | *Gochini Restaurant, Dubai, UAE*

2022 – 2024

- Managed daily food preparation and service within the assigned kitchen section.
- Contributed to menu development, introducing dishes that supported increased repeat business.
- Assisted with inventory control, purchasing requirements and stock management.
- Helped reduce food waste by approximately 20% through improved preparation and portion control.
- Recognized locally for creative and innovative food presentation.

Chef | *Deniz Restaurant, Dubai, UAE*

2021 – 2022

- Managed the hot kitchen section and Iranian kebab station during peak service.
- Prepared kebabs, grilled meats, rice and traditional Persian dishes to consistent standards.
- Worked closely with management on food costing and menu engineering.
- Maintained efficient mise en place, ensuring smooth operations during high-volume service.

Chef | *Danial Star Restaurant, Dubai, UAE*

2020 – 2021

- Prepared traditional Persian cuisine including Iranian stews, rice dishes and kebabs.
- Developed strong expertise in Persian rice preparation and tahdig techniques.
- Maintained consistency in kebab seasoning, cooking and portioning.
- Followed Dubai Municipality food safety and hygiene requirements.

PREVIOUS EXPERIENCE — IRAN

Chef — Iranian Cuisine & Catering Operations

Alborz Restaurant · Hotel Atana · Paramis Garden Hotel — Iran

- Worked in professional Iranian cuisine kitchens and catering operations.
- Prepared traditional Persian dishes, kebabs, rice and hot kitchen specialties.
- Developed strong foundational skills in Iranian culinary techniques and high-volume preparation.