
DOMINIQUE BENIHOUD
DOB: 04/08/1973
NATIONALITY: CYPRIOT



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PERSONAL SUMMARY

Passionate, professional with a particular interest in vegetarian and vegan cuisines. A perfectionist with a love of creating dishes that overwhelm your palette but simultaneously nourish the body. An individual constantly looking to learn and experiment with new cooking techniques and ingredients, with interests ranging from gastronomy, haute cuisine as well as raw vegan cuisine. Having worked for some of the most prestigious restaurants around the world as well as employers I have developed articulate leadership, management, multi-tasking and attentiveness to detail. I am now eager to continue my culinary journey and challenge myself further.

EXPERIENCE

PRIVATE CHEF/FRENCH RESIDENCE NICOSIA CYPRUS

June 2004-May 2025

- creating customized meal plans of French, Mediterranean and fusion cuisines.
- shopping for groceries/stocking of pantry with specialty items.
- preparing meals and planning VIP, business dinners and receptions for politicians, presidents, ministers and deputies.
- creating meals with special dietary or cultural needs
- maintaining health and safety standards of kitchen
- managing kitchen and service staff during private dinner parties

LINE CHEF/HOLIDAY INN NICOSIA CYPRUS

Feb 2003-June 2004

- Plan and execute Italian cuisine dishes (menu creation every 3 months)
- Monitor portion and profit margins
- Ensure high standards of food hygiene and health and safety standards were kept
- manage and trained demi-chefs

LINE CHEF/HILTON5* ABU-DHABI, UAE

Nov 2000-Feb 2003

- Prepare and present high standard International dishes
- Closely collaborated with Sous Chef and Executive Chef on menu creations
- Assess food quality and ingredients

DEMI CHEF/DOMAIN HOTEL5* ABU-DHABI, UAE

Feb 1999- Nov 2000

- oversaw the preparation and time management of dishes
- trained and managed station cooks and improved overall performance and service quality

SPOKEN LANGUAGES

ENGLISH
FRENCH
GREEK (basic)
ARABIC

ADDITIONAL SKILLS

Staff hiring & Training
Performance Management
Expense Management
Food Quality Control
Product Selection
Kitchen Management
Specialized Menu Planning
Customer Service



Greek (basic)

EDUCATION/TRAINING

CULINARY ARTS DEGREE/ JUNE 1997
Institute of Technology and Tourism (Rabat, Morocco) -

AWARDS AND ACHIEVEMENTS

- "Le Gout De France": Executive Chef for the past 3 years at one of the largest and most prestigious global dinner galas, that aims to celebrate French Gastronomy, hosted by the French embassy in collaboration with UNESCO
-Awarded Certificate of 'Best Hotel' at Hilton5* Abu Dhabi during my time as line Chef
-Employee of the month numerous times at Hilton Abu-Dhabi

EXTRA QUALIFICATIONS/COURSES

FOOD NUTRITION ONLINE COURSE/ 2-11-2018
Stanford University-School of Medicine
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**FOOD & BEVERAGE MANAGEMENT ONLINE COURSE/
18-11-2018**
University Commerciale, Luigi Bocconi
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REFERENCES UPON REQUEST