

MARINE MAZERY

PROFIL

I am 30 years old, I come from the restaurant industry and the world of wine, two worlds of enthusiasts.

I am organized and curious. Teamwork has always been a motivation. I can adapt quickly to a new environment.



MADRID - ESPAÑA



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+33 (0) 7 70 35 52 24



EDUCATION

Formation import-export international

Distance training with Takeport

Caviste training

CCI - Vannes (56)

Catering Engineering Degree

ISTHIA - Toulouse (31)

Higher National Catering Diploma – Option B : culinary art

Lycée Nicolas Apper - Nantes (44)

High School Catering Diploma

Lycée Sainte-Catherine - Le Mans (72)

INTEREST

SCUBA DIVING

CLIMBING

RUNNING

BIKE

SKILLS

TEAM MANAGEMENT

INVENTORY MANAGEMENT

WELCOMING CLIENT

ORGANIZING EVENTS

FLUENT ENGLISH

FRENCH NATIVE LANGUAGE

DRIVER'S LICENSE

WORKING EXPERIENCES

CHARGÉE D'AFFAIRES - CANOPÉE ASSOCIÉS

Consulting firm specializing in strategy and organization of collective catering Invitation to tender public and private, supervision contract

CAVISTE - LE CHAI SAINT VINCENT

Advice and sale B to B and B to C, manage the store

Wine tasting events

LILLE - 59
12/2022 - 19/12/2025

LA MÉZIÈRE - 35
07/2018 - 11/2022

CHEF DE PARTIE - TYLNEY HALL HOTEL

Two Rosettes Restaurant

Garde-manger, meat and garnish sections

HAMPSHIRE-ENGLAND
12/2017 - 06/2018

DEMI-CHEF DE PARTIE - BILL'S RESTAURANT

Team management, garde-manger, meat and garnish.

LONDRES - ANGLETERRE
09/2017 - 11/2017

ASSISTANT CONCEPTION OPERATOR - CREACEPT

Projet management and supervision of kitchen construction supervision

LILLE - 59
04/2016 - 08/2017

CHEF - LA MARE AUX OISEAUX

Restaurant One Michelin Star

Garde-manger, meat and fish sections

SAINT JOACHIM - 44
03/2014 - 06/2014

WAITRESS - NORTHCOTE MANOR HOTEL

Two Rosettes Restaurant

DEVON - ENGLAND
01/2012 - 03/2012

CHEF - RESTAURANT THIERRY DRAPEAU

Restaurant Two Michelin Stars

SAINT SULPICE LE VERDON - 85
04/2011 - 06/2011