



CONTACT

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BASE AND MOBILITY

Tunis and France

Dual French-Tunisian citizenship: visa-free assignments across Europe, North Africa, Africa and the Arab world. Driving licence.

LANGUAGES

French	Native
Arabic	Native
Italian	Fluent
English	Professional

KEY SKILLS

Lab management	Production
HACCP	Professional training
Curriculum design	Audits
Product R&D	Cost control
Standardisation	B2B relations

Mohamed KORBI

MASTER PASTRY CHEF & CHOCOLATIER · CONSULTANT · CERTIFIED TRAINER (CNFCPP)

Over 20 years of experience between Paris and Tunis, from prestigious houses to production laboratories. I help companies, hotels and entrepreneurs structure, optimise and grow their pastry and chocolate operations, with a hands-on, results-driven approach.

Professional experience

Founder, Pastry Chef & Chocolatier

Since 2015

Deluxe Pâtisserie & Macarons · Tunis

- Full laboratory management: organisation, production, hygiene, maintenance
- Implementation and monitoring of HACCP procedures
- Premium ranges: macarons, chocolates, entremets
- Raw materials, inventory and purchasing
- Team supervision and training; in-house training centre

International Consultant & Trainer

Since 2010

France and Europe · Tunisia since 2014 · Algeria, Libya, Senegal, Arab countries

- Audit, set-up and optimisation of pastry and chocolate laboratories
- Recipe and product range development for local markets
- Training sessions, technical demonstrations and workshops
- Support for artisans, hotels and industrial clients
- Process standardisation and profitability improvement

Assignments and collaborations

2009 – 2013

Paris and Europe

- Fauchon, Butard Enescot, Ciel de Paris, Eiffel Tower venues, Parisian palace hotels
- Collaborations with Christophe Michalak, Philippe Conticini, Alain Ducasse

Pastry Chef

2005 – 2009

Le Convivium · Paris 8th

- Production supervision and team management
- Fine-dining dessert creation

Pastry Chef

2002 – 2005

Maison Prunier · Paris 16th

- High-end desserts in a leading Parisian institution
- Implementation and monitoring of quality standards

CHOCOLATE EXPERTISE

Bonbons, ganaches, pralinés
Moulding and decoration
Tempering and enrobing
Pan coating (dragées)
Professional recipe formulation
Shelf life and production processes

WHERE I WORK

Tunisia, France, Belgium,
Netherlands, Austria, Monaco,
Algeria, Libya, Senegal and the
Arab world.

CLIENTS

Hotels and restaurants, artisans,
manufacturers, entrepreneurs,
schools and training bodies.

Professional experience (continued)

- Pastry Chef** 2001 – 2002
Restaurant L'Appart · Paris 8th
 - Signature desserts, fast progression within the brigade
- R&D Consultant Chef** 2000 – 2001
GIAS (Slama Group / HMS) · Tunis
 - Development of the Vanoise range, customer technical support and marketing
- Pastry Chef** 2000
Hôtel Le Carlton · Tunis
 - Restructuring and set-up of the pastry department

Education and certifications

Certified Trainer, CNFCPP

Tunisia

2015

HACCP Certificate

CNFCE, Paris

2001

BTS Hospitality & Catering

Pastry specialisation, IHET Sidi
Dhrif, Tunis

1998 – 2000

BTP Pastry

Nabeul Hotel School

1996 – 1998

Achievements

Délices de la Tunisie

Contributor (pastry chef),
collective book, 2002

Competition judge

Culinary competitions incl. Bocuse
d'Or selections; hotel school finals

Media

Al Wataniya, Nessma TV, Mosaïque
FM, Cap FM, National Radio,
YouTube

Guest speaker

African Development Bank, 2015

Available for assignments

Team training, laboratory audits, product range creation and launch support in Tunisia, Europe, Africa and the Arab world.

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