

LOÏC TYSON

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PROFESSIONAL SUMMARY

Quality-focused cook and fresh seafood specialist combining 14 years of expertise in food safety auditing (HACCP/ISO) and procurement with operational experience in high-volume catering (French Embassy) and premium seafood handling (Pelican Seafood, Ottawa). Currently completing the French CAP Culinary Arts diploma. Bringing deep product knowledge, high standards of food safety, and efficiency to professional kitchen operations in Athens.

WORK EXPERIENCE (Culinary & Fresh Products)

Fishmonger & Seafood Culinary Specialist | *Pelican Seafood Market and Restaurant — Ottawa, Canada*

2022 – 2026

- **Seafood Processing:** Precision cutting, filleting, and custom preparation of high-end fish and seafood for market retail and restaurant stations.
- **Plating & Presentation:** Crafted artisanal seafood platters and raw product displays adhering to strict presentation standards.
- **Food Safety & Inventory:** Maintained strict cold-chain management, FIFO inventory rotation, and HACCP compliance at workstation.
- **Product Expertise:** Advised kitchen staff and customers on species freshness, seasonality, and cooking methods.

Event Catering Commis Chef / Extra | *Embassy of France in Canada — Ottawa, Canada*

2022 – 2026

- **Event Catering:** Prepared and served diplomatic buffets, official receptions, and banquets (up to 1,700 guests).
- **Mise en Place:** Precision vegetable cuts, savory/sweet bite assembly, charcuterie and cheese board styling.
- **Operational Discipline:** Worked efficiently under high pressure while upholding strict kitchen hygiene standards.

WORK EXPERIENCE (Quality Assurance, Procurement & Supply Chain)

Quality and Procurement Manager | *Huîtres Roumegous — France*

2020 – 2021

- Managed quality assurance systems, HACCP health monitoring, and PGI (IGP) certifications.

Assistant Auction Hall Manager (Fish Auction) | Royan Fish Auction — France

2020

- Managed reception, sorting, and auction processes for fresh seafood under time-sensitive conditions.

Quality Inspector — Fisheries & Aquaculture | Bureau Veritas — Bordeaux, France

2007 – 2020

- Conducted food safety and compliance audits across the supply chain (producers, processors, distributors).
- Verified product traceability, aquaculture best practices, and conducted organoleptic quality testing.

Seafood Department Manager | Carrefour — France

2005 – 2007

- Supervised a team of 6, managed purchasing, inventory, and operational margin targets.

EDUCATION & QUALIFICATIONS

- **CAP Culinary Arts (French Professional Culinary Diploma)** (*External Candidate — Exam 2027*)
- **Quality Management System, HACCP, ISO 9001/22000 Certification** | *CNAM, France* (2016)
- **Higher Technician Certificate (BTS) in Aquaculture** | *Lycée de la Mer, France* (2003)
- **SafeCheck® Advanced Food Safety & Smart Serve Certified**

KEY SKILLS

- **Seafood Mastery:** Filleting, organoleptic assessment, freshness verification, cutting techniques.
- **Culinary Fundamentals:** Basic French techniques, sauce making, mise en place, high-volume banquet production.
- **Quality & Food Safety:** In-depth knowledge of HACCP, ISO standards, and food safety audits.
- **Languages:** French (Native), English.