Cécilia Gehan

Operations Management — Restaurant Networks

Field experience · Operating standards · Training · Support for establishments · Digital tools

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Based in Paris — mobility to Montréal and Canada — long-term relocation project — work-permit procedures to be coordinated with the employer

PROFILE

More than 20 years in restaurants and hospitality, from front of house and bar service to head chef, then to starting a business. I launched a restaurant in 4-star hospitality, created a food production unit listed at Carrefour and Hyper U, then designed a hygiene training course and digital tools for teams. I bring a network a field-level reading of the guest experience, standards that are simple to apply at peak times and the ability to train teams until practices are genuinely adopted.

KEY SKILLS

- **Operations:** establishment assessment, front-of-house and kitchen organisation, opening of outlets, crisis management
- **Standards and quality:** HACCP, food safety plan (PMS), traceability, health approval file, written procedures
- **Performance:** food cost, margins, purchasing, supplier relations, stock and inventory
- **Training and support:** instructional design, training of teams and apprentices, certified coaching
- **Digital tools:** design of business applications (traceability, management), Oracle Hospitality Materials Control
- **Retail and brand:** listing in major retail, merchandising, seasonal activations, direct sales

PROFESSIONAL EXPERIENCE

Founder and President — 2025 – present

MARAWA HFC, Paris (France) — training organisation and digital hygiene tools for the restaurant industry

- Designed a 14-hour blended food-hygiene course: 23 online modules and 386 assessment questions
- Registered training organisation, Qualiopi-certified (AFNOR Certification, 2026); audit passed with no non-conformity
- Designed and directed the development of an HACCP traceability web app: individual employee accounts, reminders, inspection-ready evidence, interface in 5 languages
- Created interactive teaching tools: 8 games, a bacteriological simulator, a virtual production-workshop walkthrough, a food safety plan (PMS) generator
- Prototype of an economic management tool: dish costing, margins, stock and payroll
- Wrote the entire quality documentation system; trademark registered with INPI

Founder and Managing Director — 2022 – 2024

Comptoir d'Amazonie, Kourou (French Guiana) — fine-food brand made from French Guiana products

- Created a production unit from scratch: laboratory plans and flows, manufacturing processes, HACCP manual and health approval file (26 appendices); laboratory inspected for approval
- Put together the financing files and fundraising: approximately €600,000 mobilised from partners and an investment fund
- 8 product families listed at Carrefour and Hyper U (dedicated end-cap), in delicatessens and organic stores; revenue of approximately €150,000
- Managed a team of 6, plus apprentices and an intern
- Seasonal sales activations (Christmas boxes, discovery formats), direct-sales shop; exhibitor at SIRHA 2023 with Business France

Head chef — 2020 – 2022

Hôtel Mercure Ariatel 4-star, Kourou (French Guiana)

- Launched and ran the Boma restaurant; created a takeaway outlet (Petit Carbet)

- Menus, recipe cards, food cost, orders and stock tracked on Oracle Hospitality Materials Control
- Followed microbiological sampling and external hygiene audits (QUALIM Conseil)
- Managed and trained the kitchen team and apprentices
- During the COVID-19 crisis: fed 100 Arianespace employees confined on site

Culinary consultant 2018 – 2019
Hôtel KER Albert 4-star, Cayenne (French Guiana)
- Upgraded the restaurant of an establishment with €1M in revenue
- Brought team skills up to the standards of a more upscale offer

Executive chef — Kaori Endo, Paris 2017
French-Japanese fusion cuisine

Executive sous-chef — Café Trama, Paris 2016 – 2017
Alongside Alain Trama, former Michelin-starred chef; establishment with €2M in revenue

Chef de partie and demi-chef de partie — 5-star palace hotels, Switzerland 2012 – 2015
Beau-Rivage Palace (Lausanne) · Le Royalp Hôtel & Spa (Villars-sur-Ollon) · Fairmont Le Montreux Palace

Head chef — Code Bar, Toulouse 2010 – 2012
Seasonal menus; establishment with €400,000–500,000 in revenue

Front of house and bar service, then kitchen apprenticeship — France 2002 – 2010
Eight years on the guest side; 3rd place in the Giffard national cocktail competition

EDUCATION AND CONTINUING DEVELOPMENT

- Google Project Management Certificate, Coursera — **in progress**
- Manager and Business Manager diploma, Studi in academic partnership with ESG — 2025
- Personal and professional coach certification specialising in neuroscience, Institut des Neurosciences Appliquées — 2022
- HACCP training (14 h), CRC Formation — 2026 · Good hygiene and food safety practices in commercial catering (21 h), QUALIM Conseil — 2020
- Accreditation to operate and maintain autoclaves, APAVE — 2022
- DAEU, literary stream (university entrance diploma), Université Toulouse II — 2014
- CAP Cuisine — 2010 · Complementary bartender qualification — 2006 · CAP Café-Brasserie — 2004 (French vocational diplomas)
- Ongoing development: project-management methods (Waterfall, Agile, Lean, Six Sigma) and professional uses of artificial intelligence

LANGUAGES AND MOBILITY

- French: native · English: intermediate — good comprehension, speaking improving
- Mobility: long-term relocation to Montréal; work-permit procedures to be coordinated with the employer