



DAKAR · SENEGAL

Pierre Traoré

EXECUTIVE CHEF · CONSULTANT

Contemporary Afro fusion cuisine. Rooted in Senegal, open to the world.

CONTACT

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Dakar, Mamelles · Sénégal

LANGUAGES

French	native
Wolof	native
English	working understanding

SKILLS

Afro fusion, Senegalese and French cuisine
Menu creation and development
Restaurant openings and restructuring
Food cost, margins, purchasing and inventory
Brigade management and training, 5 to 32 people
Hygiene and food safety, HACCP, 5M method
Catering, events, home cooking

PROFILE

Executive chef and consultant with over 13 years in Dakar's restaurant scene. Trained in French cuisine and grounded in Senegalese and West African flavours, Pierre Traoré is building a contemporary Afro fusion cuisine at the moment it is emerging on the global stage. He has opened and restructured restaurants, led brigades of 5 to 32, and held food costs between 21 and 25 percent. Creative, rigorous, quality-driven, with an approach centred on the guest experience and cost control.

EXPERIENCE

2026 · current	Gastronomic Consultant <i>Galerie36</i> Dakar Menu design and development of the gastronomic offering. Culinary programme: dinners, events, exhibition openings.
2024 · current	Consultant Chef, Major Events <i>The Luxury Private Lodge 5*, a paradise in the heart of the Senegalese bush</i> Senegal Weddings, parties, birthdays and private events: menu design, production and service.
Oct 2025 · Apr 2026	Manager <i>Chez Simon Foodconcept, restaurant and catering</i> Dakar Mamelles Ran the restaurant and catering operation.
Jun · Jul 2025	Executive Chef <i>The Lounge Grill</i> Dakar Mamelles Restaurant launch. Managed and trained a brigade of 29. Minimum 100 covers a day, food cost stabilised at 21 percent.
Oct · Dec 2024	Executive Chef <i>Le Pharaon Luxe Club, restaurant-bar</i> Dakar Mamelles Restaurant launch. Brigade of 12, minimum 75 covers a day, food cost stabilised at 25 percent.

EDUCATION

2026

Food Hygiene and Safety (HACCP)

Formation Paul France (HACCP, process, team management)

2018 · 2021

BEP vocational diploma, BAC level

Institute of Tourism and Catering Training

2017 · 2018

Hotel and Tourism Management

ENSUP Afrique

EXPERIENCE · CONTINUED

Jul · Sep 2024

Executive Chef Consultant

Restaurant Eguette

Dakar, Cité Keur Gorgui

Restaurant launch. Trained and supervised a brigade of 18, food cost stabilised at 21 percent.

Feb · May 2024

Exclusive Executive Chef

The Jungle Dakar, restaurant-bar-club

Dakar Almadies

Readjustment and restructuring. Brigade of 32, minimum 180 covers a day, food cost stabilised at 21 percent.

Aug 2023 · Jan 2024

Executive Chef Consultant

Damas Boulangerie & Restaurant

Dakar, VDN

Restructuring, new menu, trained and managed a brigade of 16, food cost stabilised at 25 percent.

Mar · Aug 2023

Executive Chef

Haelth in a Box

Dakar Virage

Menu planning, inventory management, trained and managed a brigade of 8.

Jun 2021 · Jan 2022

Head Chef

MELO Dakar

Dakar Mamelles

Brunch specialties. Daily menu, inventory, brigade of 19.

Sep 2020 · May 2021

Head Chef

Restaurant Le Sud

Dakar

Grandmother-style cooking without stock cubes. Daily menu, inventory, brigade of 5.

Feb · Aug 2020

Sous-Chef

The Dream Sport Lounge

Dakar Ngor Almadies

Brunch, daily menu, inventory management.

Dec 2019 · Jan 2020

Consultant Cook

Feel Juice, salad and smoothie bar, Lebanese restaurant

Dakar Plateau

Dec 2017 · Nov 2019

Commis Cook, Intern

Hôtel Le Djoloff

Dakar