

DANIEL BARATIER

GROUP EXECUTIVE CHEF

Culinary strategy and operational transformation

Marrakech, Morocco

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Nationality: French



PROFESSIONAL PROFILE

Group Executive Chef with more than 20 years of international experience, from Michelin-starred kitchens and chef-owned restaurants to luxury dining and nightlife concepts in Dubai and Marrakech. Currently leading four venues, more than 100 team members and an average of 900 covers per day. Proven ability to take control of complex kitchen operations, develop leaders and strengthen quality while protecting each concept's identity.

CORE EXPERTISE

Culinary strategy and multi-site performance
Large-team leadership and talent development
Food-cost control, purchasing and stock optimisation
HACCP, standardisation and quality assurance
Whole-animal butchery, charcuterie and breadmaking

Concept creation and pre-opening mobilisation
Menu development and commercial engineering
Supplier negotiation and premium sourcing
French gastronomy and international concepts
High-volume service and operational control

PROFESSIONAL EXPERIENCE

GROUP EXECUTIVE CHEF

Sep 2025 - Present

Independent restaurant group | Marrakech, Morocco

Lead culinary operations across four separate sites averaging 900 covers per day: Le Grand Café de la Poste and Sahbi Sahbi in Guéliz; Bô Zin at km 3.5 on the Ourika road; and R-Matt at km 28, preparing to reopen.

LE GRAND CAFÉ DE LA POSTE

Characterful French brasserie: bistro classics and locally sourced Moroccan produce.

Concept references: *Maison Ani / Beaumaryl — heritage brasserie.*

SAHBI SAHBI

Moroccan heritage cuisine, traditional recipes and a strong cultural identity.

Concept references: *La Grande Table Marocaine / Dar Yacout — elevated Moroccan heritage.*

BÔ ZIN

Asian fusion cuisine in a garden setting, combining dinner with a lively evening experience.

Concept references: *Buddha-Bar / Ling Ling — pan-Asian dining and nightlife.*

R-MATT — REOPENING IN PREPARATION

Ourika estate dining: live-fire cooking and an edible-garden development project.

Concept references: *Babylonstoren / Heckfield Place — estate-to-table dining.*

References describe concept and guest-experience similarities; no affiliation with the brands cited.

- Lead more than 100 team members through the Chefs de Cuisine; report to the owner and each restaurant's General Manager.
- Develop menus and lead quality tastings; manage food cost, procurement and inventory.
- Participate in group supplier negotiations and product sourcing.

ACHIEVEMENTS AND TEAM DEVELOPMENT

- **Le Grand Café de la Poste** — Led change within a brigade with over 18 years of service: trained chefs de partie to run their sections independently within two months and supported internal progression.
- Trained the team in house-made charcuterie: foie gras and country terrines, pâté en croûte and sausages; provided year-long coaching to improve product quality, plating and service.
- Implemented HACCP procedures and renewed precision equipment.
- Introduced a carcass-ageing programme at Le Grand Café de la Poste, using locally sourced Moroccan meat.
- **Sahbi Sahbi** — Trained and supported the team, in place since opening four years earlier, in adopting comprehensive recipe specifications and new production procedures.
- **Bô Zin** — Began a targeted rollout of selected sous-vide preparations and new recipe documentation procedures.
- **R-Matt** — Set up cold-room storage and meat-ageing facilities for the reopening.
- Designed permaculture cropping plans for 5 hectares of gardens at R-Matt, with the aim of year-round vegetable self-sufficiency.

PROFESSIONAL EXPERIENCE - CONTINUED

CULINARY CONSULTANT - PAPA Dubai and concept development2024 - 2025

Dubai, United Arab Emirates

- Provided culinary consultancy for PAPA Dubai, a dining and nightlife destination combining Nikkei cuisine, a lounge, bars and a club.
- Advised on pre-openings and restaurant brand development; created a street-food cloud kitchen concept designed for delivery.
- PAPA Dubai venue distinction: "Best Club in UAE" — January 2026.

Concept references: COYA / Ling Ling — Nikkei dining and nightlife.

EXECUTIVE CHEF - Nahaté Restaurant & Club2023 - 2024

Dubai, United Arab Emirates | Average 300 covers per evening | Approximately 8,000-10,000 covers per month

- Led culinary development and opening of an international fine-dining restaurant with a bar and club: European classics, Asian influences and premium ingredients.
- Recruited the kitchen team, planned the kitchen, sourced suppliers and developed menus for dinner and late-night dining.

Concept references: Zuma / Cipriani — social fine dining and polished service.

CHEF-OWNER - L'Auberge sur les Bois2018 - 2023

Annecy, France | Annual revenue: EUR 1.25 million

- Owned and led a country inn combining a fine-dining restaurant and a wine bar; recognised with 15/20 by Gault & Millau.
- Built seasonal cuisine around local producers and sustainable sourcing; purchased meat exclusively as whole carcasses for in-house butchery.
- Established a basement bakery, making bread with flour from farmer-saved cereal varieties; all bread, pastry and culinary production carried out on site.

Concept references: Les Sources de Caudalie / THE PIG — terroir-led country hospitality.

CHEF-OWNER - Les Déserteurs2014 - 2018

Paris, France | Annual revenue: EUR 850,000

- Co-founded and operated a Parisian bistronomic restaurant, combining fine-dining technique with an informal bistro setting; rated 14/20 by Gault & Millau.
- Created a weekly changing market menu focused on seasonal regional produce and small-scale suppliers.

Concept references: Frenchie / Septime — product-led Parisian bistronomy.

SOUS-CHEF - Le Sergent Recruteur2012 - 2014

Paris, France

- Contributed to the 2012 pre-opening during eight months of construction: reviewed plans with designer Jaime Hayon and helped define the culinary vision and kitchen organisation.
- Produced everything in house, from bread and charcuterie to ageing meat and poultry.
- Contributed to the first Michelin star awarded in 2013, just months after opening, alongside Antonin Bonnet.

SOUS-CHEF - The Greenhouse2008 - 2012

London, United Kingdom

CHEF DE PARTIE - International experience2003 - 2008

France, United Kingdom, French Polynesia, Canada, United States and French West Indies

Le Belvédère - Corsica, France

St. Regis Resort - Bora Bora, French Polynesia

Mirabelle - Beaver Creek, United States

Le Toiny - St. Barthélemy

Hameau Albert 1er - Chamonix, France

La Pinsonnière - Quebec, Canada

Le Clos Saint-Pierre - French Riviera, France

L'Atelier Gourmand - Annecy, France

CULINARY EDUCATION

CAMPUS DE GROISY - France

- 2000French Vocational Certificate (CAP) - Culinary Arts
- 2001French Vocational Certificate (CAP) - Pastry Arts
- 2001Specialist Certificate - Restaurant Desserts
- 2003Professional Cookery Diploma

LANGUAGES

ENGLISH Fluent | FRENCH Native