

Mohanad Alkordi

Kitchen Co-worker Do More

Building Bridges Through Food

In 2014, Mohanad arrived in Sweden, beginning a journey that would take him from studying IT to finding his true calling in the culinary arts.

By 2015, he had committed to becoming a chef, a decision rooted in his passion for food and the joy he found in creating meals that brought people together. Since then, he has worked in a variety of kitchens across Sweden, from bustling restaurants and school cafeterias to a ferry between Sweden and Poland, and even a retirement home. His experiences have taught him not only the skills of a chef but also the value of connecting with people through food.

For Mohanad cooking is more than a profession; it's a way to make people happy. *"I love making food, seeing people enjoy the dishes I create."*

This passion eventually led him to Do More, where his love for Scandinavian and Arabic food could come together in unique ways. *"I was excited to join because I love combining Scandinavian and Arabic cuisine. It's a way to bring different cultures together on a plate."*

Finding Purpose at Do More

Joining Do More felt like finding a second family.

The multicultural environment and mission of Do More resonated deeply with him, and he values the concept of helping others and working in a community with many nationalities and languages.

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Every day after work, I get this feeling that I made the right choice. It's like one big family here - everyone cares about each other.



Mohanad himself is fluent in Arabic, Swedish, and English, and he is making ongoing efforts to learn Danish, reflecting his love for new cultures and his adaptability. He also enjoys traveling and exploring different ways of life, which feeds into his work and personal growth.

At Do More, Mohanad has the opportunity to contribute beyond just preparing meals. Through the Do More's trainee program, he gets to pass on his skills to others, sharing his culinary knowledge, as well as guiding and inspiring the trainees.

It motivates Mohanad each day to not only make food but also to get the opportunity to teach others. Helping people learn is just as satisfying as cooking itself.

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It’s rewarding to know I can pass on skills that can help others in the future.”

A Commitment to Sustainability

Sustainability is an important part of Mohanad's approach to his work. He appreciates that Do More is committed to sustainable practices, from sourcing organic ingredients responsibly to minimizing waste in the kitchen. For him, sustainability isn't just about protecting the environment; it's also about respecting the food he prepares and making a positive impact on the community. *“If I could encourage one sustainable habit among everyone, it would be to value each ingredient we use,”* he says. *“Waste less and appreciate what we have.”*

Building Towards the Future

Looking ahead, Mohanad is excited about growing within Do More. He hopes to continue contributing new recipes and ideas to the kitchen and to expand his role in teaching and mentoring others. *“I bring my own experiences and recipes into the menu, and I want to keep using my background to inspire our team and the dishes we create.”*

Mohanad's story is one of passion, resilience, and a commitment to making a difference, both on the plate and in the lives of others. His journey from IT student to certified chef at Do More is a testament to the power of following one's passions and finding purpose in community and culture.

He is a true inspiration for everyone at Do More and a valuable member of our core team. His passion for food, people, and the Do More concept makes him a true Do More Hero!