

SMAIL IDIHYA

Kitchen Staff



+ Education

High School Graduate 2003	May, 2011 - February, 2012
Centre Al Safa (Diploma) 2006-2008	May, 2010 - April, 2011

+ Work Experience

Kitchen Helper Al Sham Restaurant	2018 - , 2020
<ol style="list-style-type: none">Worked as a waiter at Al Sham Restaurant for 2 years, providing excellent customer service and ensuring customer satisfaction.Collaborated with kitchen staff to ensure accurate order taking and timely delivery of food items to customers.Maintained cleanliness and organization of dining area, including setting tables, cleaning up spills, and restocking supplies.Participated in regular staff meetings and training sessions to stay updated on menu changes, special promotions, and health and safety guidelines.Developed strong interpersonal and communication skills by interacting with diverse customers and coworkers on a daily basis.Demonstrated a strong work ethic by consistently being punctual, reliable, and meeting all job responsibilities efficiently and effectively. <i>Dubai</i>	

Kitchen Staff Al Karam Restaurant	2016 - , 2018
<ol style="list-style-type: none">Worked as a waiter at Al Karam Restaurant for 2 years, providing excellent customer service and ensuring customer satisfaction.Collaborated with kitchen staff to ensure accurate order taking and timely delivery of food items to customers.Maintained cleanliness and organization of dining area, including setting tables, cleaning up spills, and restocking supplies.Participated in regular staff meetings and training sessions to stay updated on menu changes, special promotions, and health and safety guidelines.Developed strong interpersonal and communication skills by interacting with diverse customers and coworkers on a daily basis.Demonstrated a strong work ethic by consistently being punctual, reliable, and meeting all job responsibilities efficiently and effectively. <i>Marrakesh City</i>	

Kitchen Staff Al Mamoniya Hotel	2005 - , 2006
<ol style="list-style-type: none">Preparing ingredients and cooking dishes according to recipes.Ensuring that food is prepared and cooked to the correct specifications.Following food safety procedures to prevent cross-contamination and food-borne	

+ Profile

Address
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+ Skills

- Cooking Skill
● ● ● ● ●
- Food handling safety
● ● ● ● ●
- Basic food preparation
● ● ● ● ●
- Team work and time management
● ● ● ● ●
- Customer service
● ● ● ● ●
- Basic cleaning and maintenance skills
● ● ● ● ●

+ Languages

Arabic : Expert

French : Fluent

English : Intermediate

illnesses.

4.Keeping the kitchen clean and organized.

Marakesh City

Kitchen Staff

2004 - ,

Avonti Hotel

2005

1.Clean and sanitize dishes, cookware, and utensils

2.Clean and sanitize food preparation work stations

3.Assist in the food preparation process by cutting, chopping, slicing, and washing vegetables, meats, and other ingredients

4.Follow all food health and safety requirements

5.Assist with the unloading of deliveries and their proper storage

6.Communicate kitchen needs to supervisors

7.Interact with customers as needed

Casablanca City

Personal Information

Gender : Male

Marital Status : Single

Birth Date : 01/18/1987

Nationality : Moroccan

Personal Interests

In the past, my primary hobby is cooking, and I am excited to have made a career out of it.