



AYMANE OUDBIB

TECHNICIAN PASTRIES / ASSISTANT PASTRY CHEF

Education

2015-2017

Diploma

Technician Pasteries / Training Center and Social Services

2013-2014

Bacaleureat Level Sidi Brahim High School

Work experience

2019-2020

BORJ SAID. ASSISTANT PASTRY CHEF

Stock Maintenance

Cleaning and Sanitization

Repair and Maintenance

Solicit Feedback and Register Complaints

Develop and Experiment New Recipes

Keep Pastry Shop Clean and Organized

Produce Breads, Ice Cream and Sorbets

Managed Product Quality

Two years of experience in the field of cooking and pastry in various restaurants and hotels in the Kingdom of Morocco

Preparing French sweets

Skills

Skilled at working with professional equipment of pastry making like mixers and slicing machines

Proficient in culinary techniques and food items details

Ability to offer best service to customers

Ability to perform optimally at every section of pastry kitchen

Ability to work independently without directions

Skills2

Informatique

Word, Excel, Internet, Access, Power Point

2021: Al Khaleej Training and Education opito Approved

2022: Sea Service Testimonial **Rawabi Vallianz Offshore**

Service

2021-2026 : Fire Prevention And Firefighting

- Elementary First Aid

- Personal Safety and Social Responsibility

- Personal Survival Technique

Hobbies

Association: Music, travel, reading books

Sport: Basketball, football

🏠 3 RUEJBEL
ZALAGH STREET 1
NARJISS CFES

📅 Date of birth
13/03/1996

☎ +212 608 825602

👤 Single

Languages

English

Arabic

French