



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