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**Rafik Seddiki**

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ait yahia moussa draa el mizan, tizi-ouzou, Algérie

**SUMMARY**

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 Hardworking cook with many years of experience in fast-paced kitchens.Ability to work with other professionals in the culinary sector to achieve objectives and ensure customer satisfaction. Implementing safe and sanitary cooking practices, and maintaining an organized and clean cooking area. Experience in the use of various kitchen equipment and tools.Use of advanced food preparation techniques and ability to serve delicious food in a timely manner

 **WORK EXPERIENCE**

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 **Practical internship**

Restaurant CHAISET SAID in Draa Ben Khedda. 2010 \_2012

 **Assistant cook**

Restaurant CHAIBET SAID in Draa Ben Khedda MAY 2012 D\_ 2015

 **To cook**

 Restaurant MOUSSI AGHILES in Draa Ben Khedda  .                August 2015\_ February 2017.

 **To cook**

SARL SMCO in OUARGLA. MARCH 2017 \_MAY 2017

 **To cook**

 Restaurant MOUSSI AGHILES in Draa Ben Khedda JUIELLET to date

 **TRAINING**

**Academic level**

 second year of high school at technicom high school  Draa Al-Mizan

 Community cook Nov. 2010- April 2012

 draa ben khrda vocational training center • tizi-ouzou, algeria

 I learned my college application at Ait Yahهa Moussa

**SKILLS**

• Mastery of traditional cooking and gastronomy.

• Neat presentation of dishes.

• Team, kitchen and room management.

• Development of menus for any target.