CURRICULUM VITAE

**AMINA**

**AMINA.372102@2freemail.com**

*Presentation*

**An having a good presentation hotelier experience, been to continue this professional experience within your establishment.**

*DIPLOMA AND FORMATION*

* 2001/2003:Degree in traditional restaurants in Center Hotel and Tourism Professional Qualification (CQPHT)
* **1999:Certificate in Fashion and Styling in The Institute Of Applied and Preparation Technology (Clothing Business)- ITA-**
* **2006/2007:Certificate in Microsoft Office Word and Microsoft Office Excel from Center Abu Fares Al Marinie**
* **Has successfully completed training program and assessment in ”Basic Food Hygiene Training” in 22nd October 2012**

*TRAINING COURS AND EXPERIENCE PROFESSIONAL*

* **21/07/2001 to 06/09/2001: Training course at\* HYATT REGENCY HOTEL\* as a commis polyvalent in the kitchen and the restaurant.**
* **02/05/2002-30/07/2002: Training Course at \*RIYAD DAR MOHA EL MADINA\*as a commis polyvalent in the kitchen,reception and the restaurant.**
* **01/05/2003-10/09/2003: Training Course at Bakery and Pastry \*SOUSANA\* as a commis in the pastry**
* **21/11/2003-07/03/2004: in italiano restaurant \*CASANOVA\* as a assistant chef**
* **18/04/2004 to 30/09/2004:as commis chef in piano bar \*MAREMSTRUNG\***
* **07/03/2005-13/06/2005:Cartering “MAYMANA” as much as cooking helpers.**
* **01/01/2007-30/04/2007:in the Coffee-Shop, Pasty and Chocolates \*LE MARRONNIE\* as productive pastry.**
* **01/12/2008 to 09/03/2010(+1month15 days a probation period) in oriental restaurant\*SHORRAH\* as assistant cook.**
* **For more than 1 year I worked under sub-contracting with different catering, coffee-shops,…**
* **22/08/2012 to :07/08/2013:in \*ROYAL MIRAGE HOTEL\* as a demi-chef de partie.**
* **07/04/2014 to :21/07/2014 :in \*ROYAL CATERING \* as chef de partie.**
* **14/09/2014 to:22/02/2015 :in \*AG HOTEL\* as executive-chef-cook.**
* **10/05/2015 at 08/01/2016:in \*CITY SEASONS HOTELS\*as a chef de parti**

*Responsability*

* **Resolved customer complaints regarding food service**
* **Train workers in food preparation in service, sanitation, and safety**
* **Provides customer service at all times, and ensuring the satisfaction of the guest within their stay**

*KNOWLEDGE LANGUAGES:*

* **Arabic: Read, speak& write.**
* **French : Read, speak & write.**
* **English: Average knowledge**