

## LYDIA AIT KHELIFA

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📍 Bouira algeria

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### summary

Skilled Cook with 7 years of experience working in fast-paced kitchens. Skilled at a variety of advanced food preparation techniques, food safety knowledge, and the ability to serve great food in a timely manner. Committed to using safe and sanitary cooking practices and maintaining an organized and clean cooking area. Passionate about working with other culinary professionals to achieve goals and ensure customer satisfaction

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### Experience

	Chikhi zohir restaurant
2016 - Until now	<p>Cook</p> <ul style="list-style-type: none"><li>-Ensure ingredients and final products are fresh.</li><li>-Follow recipes, including measuring, weighing and mixing ingredients.</li><li>-Bake, grill, steam and boil meats, vegetables, fish, poultry and other foods.</li><li>-Present, garnish and arrange final dishes.</li><li>-Occasionally serve food Maintain a clean and safe work area, including handling utensils, equipment and dishes.</li><li>-Handle and store ingredients and food,Maintain food safety and sanitation standards.</li><li>-Clean and sanitize work areas, equipment and utensils.</li><li>-Execute opening and closing procedures.</li><li>-Set up workstations with required ingredients and equipment.</li><li>-Check the quality and freshness of ingredients.</li><li>-Monitor station inventory levels, Accommodate guestsâ special requests.</li><li>-Operate kitchen equipment such as broilers, ovens, grills and fryers.</li><li>-Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.</li><li>-Verified proper portion sizes and consistently attained high food quality standards.</li><li>-Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.</li><li>-Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.</li><li>-Ensured all staff understood the expectations and parameters of kitchen goals and daily kitchen work.</li><li>-Prepared specialty foods such as and sandwiches, following specific methods that required quick prep time.</li><li>-Prepared a variety of foods according to customers' orders , following approved procedures.</li><li>-Placed food trays over food warmers for immediate service or stored them in refrigerated storage cabinets.</li></ul>

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## Education

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2015	<b>M'hammed Bouguerra university</b> master quality management
2013	<b>M'hammed Bouguerra university</b> license quality management
2012	<b>Professional formation Belghazli Salima</b> cook diploma

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## Skills

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-Food preparation -Safe food and knife handling -High attention to detail -Expertise in seasoning, garnishing, and creative displays -High-volume, fast-paced work ethic -Ability to stay calm in high-stress situations -Team player with excellent communication -Baking, Cooking, Grilling, Ingredient Selection, Food Preparation, Knife Skills, Pastry, etc.

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## Language

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French

English