

# RIAD AMINE

## Food Counter Attendant / Cook

### CONTACT

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### PROFILE SUMMARY

Energetic Kitchen Supervisor professional with a blend of creativity, passion for food, and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. Performing any and all duties as assigned by the Permanent Housing Director and/or the Director of Operations/other management personnel as dictated.

### EDUCATION

#### 2001 - 2004. Marrakech IBEN AABAD HIGHT SCHOOL

- Hight School Diploma

#### 2010 - 2012. Essaouira PIGIER SCHOOL

- Culinary Arts Diploma

### WORK EXPERIENCE

#### Tim Hortons

04/2024 - 11/2024

##### Food Counter Attendant

- Take customers' orders.
- Clean, peel, slice and trim foodstuffs using manual and electric appliances.
- Use deep fryer, grill, oven, dispensers and other equipment to prepare fast food items such as sandwiches, hamburgers, fries, salads, ice cream dishes, milkshakes and other beverages.
- Serve customers at counters or buffet tables.

Edmonton-Canada

#### Le Palm d'Or Restaurant.

2018 - 2024

##### Assistant Manager

- Research new wholesale food suppliers and negotiate prices
- Calculate future needs in kitchenware and equipment and place.
- orders, as needed.
- Manage and store vendors' contracts and invoices.
- Coordinate communication between front of the house and back of the house staff.

Safi-Morocco

#### Saveurs Consulting

2013 - 2018

##### Kitchen Supervisor

- Develop and adapt work schedule as per prevailing work pressure and occupancy.
- Involve in ordering and receiving ingredients required in kitchen.
- Implement departmental line-ups regularly as routine.
- Control, maintain and manage kitchen inventory and food supplies.
- Ensure all ingredients for preparing food are in right supply on time.

Marrakech-Morocco

### LANGUAGES

- English: Fluent
- French: Fluent
- Spanish: Intermediate
- Arabic: Mother Tongue