

NAITALI ABDERRAHIM

PASTRY CHEF

MISSION :

- Handling all types of decoration (showpiece polystyrene sugar / confectionery)
- Supervise all employees in catering service (La pyramide)
- Establish management of human resource
- Application of hygiene standards (HACCEP)
- Adjustment of the food cost of goods sold
- Establish inventory management (inventory FIFO.. Control of goods)

EXPIENCES PROFESSIONNELES

- 1990-1992 : apprentice baker at the bakery (Friandise)
- 1992-1995 : pastry in "Le Nôtre"
- 1995-1996 : pastry in « le théâtre »
- 1996-1999 : pastry in « la cecile »
- 1999-2000 : pastry in « la EDISSON »
- 2000-2001 : pastry in « LB »
- 2001-2009 : pastry chef and responsible service « Traiteur pyramide »
- 2003 : Winner on Morocco Championship of sugar and showpiece
- 2005 : Winner on Morocco Championship of sugar and showpiece
- 2006 : 4th place in World Championship of Ice in Italy
"Rimini"
- 2007 : Participation in the pastry world championship in Lyon.

LANGUES

- Arabic : Excellent
- French : Good.
- English : Basic.

LOISIRS

Cinema, Fishing, Travel, ...