

ABDEL AZIZ CHORFA
00971-521806104
azizchorfa90@gmail.com

Brief Overview:

- Fifteen years of experience in Food production Pastry and Cooking
- Success in excellent communication and supervising skills with Chef's, colleagues etc.
- Mainly expertise in Pastry, bakery, Pizzas and Continental Cookies.
- Knowledge in software like MS Office and other computer applications.

Objective:

To obtain a position where I can make use of my culinary experience, and knowledge of guest services to make an excellent dining experience.

Personal Profile:

- Date of Birth: 14.05.1990
- Nationality : Algeria
- Marital Status: single
- Language : Arabic (native), English (fluent), French (fluent)

Educational Qualification:

- Grande Ecole Algerian (Diploma in pastry)
- Setif School Algeria (Diploma in information technology)

SKILLS/TRAININGS/PROFICIENCIES

- Interactive and fast enough to learn new technologies.
- Able to work in a group, under pressure, manage stress, teaching others, be helpful, creative and calm.
- Self-Motivated.
- Ability to meet deadlines successfully maintaining the quality of work
- Handling problems and guest satisfaction.
- Motivating the team to achieve the target
- Hilton New Team Member Orientation
- Hilton Complaint Handling – Online Course
- Hilton Telephone Handling – Online Course
- Hilton Generic Brand Service Standards – Online Course
- A Fresh Outlook on Breakfast Buffet Merchandising – Online Course
- Breakfast at Hilton – Online Course



Work Experience:

Hilton Garden Inn Dubai. Al Muraqabat

Chef Kitchen in-charge Overall & Pastry Reopening 2020 in until now

Chef De Partie Cluster Pastry in-charge

Demi Chef De Partie Pastry in-Charge from 24 Dec 2016

I am in charge of the whole Kitchen operations from All-day Dining to Banquet & Functions Catering and reporting to the Hotel operation manager. My daily tasks include:

- Preparation of the Breakfast buffet for the ADD
- Preparation of all Events Catering (BEO's)
- Ordering of all items needed for the Kitchen Operation
- Develop Menus and Create New Recipes
- Processing roster attendance/leave and vacation for the Team (Kitchen and Stewarding)
- Screening and Hiring of Kitchen Staff
- Attending the morning briefing if the Kitchen is not busy (my priority is the Kitchen Operations)
- Controlling the Budget and Expenses of the Kitchen and pay attention to preparation to reduce wastage to help achieve food cost.
- I ensure that the Kitchen is compliant with HACCP and Food Safety requirements
- Inspect Kitchen Equipment.
- Prepare all pastry & bakery products.
- Monitor Daily Food Inventory and Order Items. ...
- Manage Kitchen Staff
- Assisting in all areas of the kitchen for breakfast, lunch and dinner
- Give a trainings to the staff
- Produced pastry and bakery showcases for restaurant buffet
- Arranged the buffets in the main restaurant & provide bakery items to Ala carte restaurant
- Prepare all pastry & bakery products
- Maintaining Health & Safety standards
- Arranged the buffet pastry and bakery in the main restaurant & banquet

Holiday Inn Bur Dubai

Demi Chef De Partie (second in charge of Pastry and Bakery)
Feb 2014 to 2016

- Prepare all pastry & bakery products
- Assisting in all areas of the kitchen for breakfast, lunch and dinner
- Ensuring the kitchen areas are clean and tidy

- Maintaining Health & Safety standards
- Providing customer service to staff and customers
- Arranged the buffets in the main restaurant & provide bakery items to Ala carte restaurant
- Produced pastry and bakery items for the staff kitchen
- Prepare all pastry & bakery products.

EL-Aurassi Hotel Algeria

Demi Chef De Partie
June 2009 to May 2014

- Maintain a high standard as specified work in accordance with the Head Chef's instructions
- Maintain and achieve a high standard of food quality, preparation, production and to assist in service under guidance from my Chef de Partie, Sous Chef or the Executive Chef.
- To aid in achieving food cost, kitchen standard and overall objectives and helping Commis Chefs learn to improve their ability.
- Keep high standards of personal hygiene, clean uniform and overall camaraderie.
- High standards of cleanliness on sections were employed, also to assist in any job regarding hygiene, cleanliness asked for by Sous Chefs/ Executive Chef.

Sheraton Algeria

Commis I (Pastry and bakery)
July 2006 to May 2009

- Support my team in the daily operation and work
- Work according to the menu specifications by the Chef de Partie
- Keep work area at all times in hygienic conditions according to the rules set by the hotel
- Control food stock and food cost in his section
- Prepare the daily miss emplace and food production in different sections of the main kitchen.
- Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks