



BENCHABANE FAYÇAL

Cook: my expertise and my creativity at the service of your restaurant

About Me

becoming a cook was a no-brainer for me. today, with an experience of 8 years, I want to contribute to the success of your restaurant by offering you all my know-how. experiences



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Deira .dubai

LANGUAGE

- French
- arabic
- english

EXPERTISE

- Organized and punctual
- Rigorous / leader
- Creative
- Able to work under pressure

EXPERIENCE

cook | community kitchen | university resistance

2013 - 2016

In charge of catering and food in large quantities develop balanced menus while adapting to a specific audience and different diets

head chef / French specialties restaurant / algeria

2016 - 2019

Create a French-Algerian inspired cuisine menu

•Manage the preparation of starters and the position of sauces linked to the menu

•Check the cleanliness of worktops and refrigerators

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manager / tacos restaurant

2019 - 2020

•Adapting dishes for takeaway during lockdown

•Calculate the cost prices for each menu item

•Manage contacts with all suppliers and negotiate prices

•Find customized and suitable packaging for transport

informateurs en chef/creation of

cook training courses

2020 - 2022

•Ensure the set-up to optimize the service time

•Carefully arrange the hot dishes and appetizers

•Make an inventory of stocks in the cold rooms and the commissary

EDUCATION

cook

20 septembre 2009/20 septembre 2010

computer science

03 february 2011/03 april 2011

mobile phone maintenance

01vmay 2011/03 july 2011