

AYOUB ALILOU

32 BD dou alkiblatayne lot rabie berrechid Maroc

Family situation : single



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Date of Birth : 03/08/1990



FORMATION

- INTERNATIONAL DIPLOMA IN CULINARY ARTS FROM 02/04/2022 TO 26/10/2022
- DIPLOMA TURKISH COOKING 26/10/2022
- CERTIFICATE OF ACHIEVMENT . 26/10/2022
- FOOD SAFETY CERTIFICATE . 26/10/2022
- CERIFICATE HACCP . 26/10/2022
- TECHNICIAN FROM THE SPECIALIZED INSTITUTE OF APPLIED HOTEL AND TOURIST TECHNOLOGY OF SETTAT, KITCHEN 2011/2012
- LEVEL 4 EMME YEAR. 2010/2011
- CERTIFICATE OF PROFECIENEG IN SURVIVAL CRAFT AND RESCUE BOATS OTHER THAN FAST RESCUE BOATS . 2023 march
- CERTIFICATE BASIC SAFE TRAINING . 2023 march
- CERTIFICATE FOR REAFARERS WITH DESIGNATED SECURITY DUTIES . 2023 march
- CERTIFICATE CREW TRAINING PASSE, GERS SHIPS . 2023 march
- CERTIFICATE OF SHIPS COOCK . 2023 march

EXPÉRIENCES PROFESSIONNELLES

- 2024: I work at 5 months 15 days chef Cook at Saudi Aramco on MV boath Rawabi 405 Ksr.
- 2023 : I work 8 month days chef Cook at Saudi Aramco on MV Boat Rawabi 403 ksr.
- 2023 : I work 2 month chef Cook at Saudi Aramco on MV boat Rawabi 409 Ksr.
- 2022 -2023 : I work 6 monthe chef Cook at Saudi Aramco on MV Rawabi 413 ksr.
- 2022 : I Work 3 monthe 15 days chef Cook at Saudi Aramco on the Bosh Mai boat ksr.
- 2021 : I Worked 3 month on MV Talling Romantica as a chef Cook
- 2019_2020: I work 1 year 3 monthe at the company best profile interim by nworset Morocco at areporte mohamed 5 chef departre (italian cuisine).
- 2017-2018: 1 year work in club almntazah in berrechid (parter manager).
- 2015-2016: 13 months of work in the restaurant MESTAR COQ ET AU TAJINE in Ivory Coast (cook).
- 17-07-2015 to 24-09-2015: certificate of collaboration cook catering service to company filali diafa.
- 2014-2015: 8 months of work within Club lanoria in Mohammedia (cook).
- 2013-2014 : 14 months of work in the restaurant SANS PAREIL Mohammedia (cook).
- 02-02-2012 à 28-27-2013: certificate of professional training in international cuisine at Fiestamia company.
- 2012-2013: 8 months of work at this restaurant CMH auto route SETTAT (kitchen assist
- 4 month of internship within atlas airpor thotel. 2010-2011
- 1 month of internship at Errazi hospital. 2010-2011

COMPÉTENCES PROFESSIONNELLE

- ♦ Moroccan cuisine
- ♦ French cuisine and Italian cuisine
- ♦ Fastfood

QUALITÉS PERSONNELLES

- ♦ Dynamic
- ♦ teamwork

LANGUES

- ♦ Arabic: Mother langue
- ♦ French: read ,spoken
- ♦ English : Medium

CENTRES D'INTÉRÊT

- ♦ Reading
- ♦ Music
- ♦ Trip

