



Walid Jerfel

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● ABOUT ME

Results-driven and seasoned Cook with eight years of hands-on experience in high-volume culinary environments. Proven expertise in executing diverse cooking techniques, menu planning, and maintaining strict adherence to food safety standards. Adept at leading kitchen operations, supervising staff, and contributing to the development of new and innovative dishes. Demonstrated ability to thrive in fast-paced settings while consistently delivering exceptional culinary experiences. Seeking an opportunity to leverage my culinary skills and leadership experience in a dynamic kitchen environment.

● WORK EXPERIENCE

2015 – 2019

KITCHEN ASSISTANT CONTINENTAL HOTEL

- Prepare and organize ingredients for daily menu items.
- Support kitchen operations by assisting with food preparation and cooking.
- Maintain cleanliness and organization of the kitchen and workstations.
- Assist chefs in following recipes and portion control guidelines.
- Receive and store incoming food deliveries.

03/2023 – 05/2023

HEAD WAITER CARTHAGE RESTAURANT PEDAGOGY

- Provide exceptional customer service.
- Coordinate tasks, plan shifts, and provide training.
- Coordinate table assignments during service.
- Master the details of the menu.
- Handle difficult situations with diplomacy and professionalism.
- Ensure timely and efficient service during peak hours.

2019 – 2021

COOK FOUR SEASONS HOTEL

- Prepared and cooked a variety of dishes for the hotel's restaurant.
- Ensured compliance with health and safety regulations in food handling.
- Collaborated with the kitchen team to streamline cooking processes.
- Assisted in training new kitchen staff members.
- Contributed to menu planning and recipe development.

07/2023 – CURRENT

CHEF CATERER YOUSSEF EVENT CATERING

- Ingredient preparation (peeling, washing, cutting).
- Garnishes and sauce preparation.
- Supervised a team of 6 kitchen assistants and cooks.
- Set up equipment, stations, and ingredients before service.
- Prepared and presented dishes for special events (weddings, receptions).
- Controlled food costs, minimized waste, and optimized ingredient usage.
- Received goods, checked quantity and quality.
- Cleaned workstation, equipment, and premises according to standards.
- Prepared and cooked meats and fish
- Ensured culinary production met hygiene and food safety standards.
- Organized banquets or buffets for various occasions.

- Supervised ingredient preparation, plate presentation, and cooking coordination.
- Planned production based on customer orders, available stock, and seasonality.

● **EDUCATION AND TRAINING**

2015 – 2019

SECONDARY SCHOOL Elevated college diploma in economics and management sciences

2019 – 2023

BACHELOR OF HOSPITALITY : CATERING MANAGEMNT Sidi Dhrif higher institute of touristic studies

● **LANGUAGE SKILLS**

Mother tongue(s): **ARABIC**

Other language(s): **ENGLISH | FRENCH**

● **DIGITAL SKILLS**

Team-work oriented | Microsoft Excel | Microsoft Word | Power Point | Social Media | Microsoft Office

● **ADDITIONAL INFORMATION**

SOFT SKILLS

Core Competencies

Team Collaboration, Effective Communication, Adaptability, Time Management, Stress Management, Creativity, Flexibility, Positive Attitude, Reliability, Leadership
