

MAYA BASYOUNI

CULINARY INTERN

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Q Cesar Ritz, Le Bouveret.

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Contact

Date of birth 05/21/2000

🛱 Saudi, Saudi Arabian

I am a young 20-year-old student who is strongly passionate about baking and pastry, I am looking for a one month culinary internship, I'll be available from the beginning of 2021.

Education

From Jan. 2019 **Bachelor of Arts in Culinary Arts**

Culinary Arts Academy Le Bouveret, Switzerland to Sept. 2022

From Sept. 2018 Preparation year in Basic Sciences

King Abdualziz Univesity Jeddah, Saudi Arabia to Dec. 2018

From May 2016 **High School**

Dar Al Tarbia Al Haditha Jeddah, Saudi Arabia to May 2018

Skills

Attention to details

I care about the smallest details such as quality, precision and

presentations.

Team player

I have the ability to work others in a team with opennes and acceptance.

Cleanness

I am aware of the importance of the food safety and sanitation, So I always make sure the kitchen is clean and sanitary.

Languages

Arabic

Mother tongue

English

Fluent

French

Beginner

German

Beginner

Work experience

Since Oct. 2020

kitchen intern

Domestic bakery Antwerp, Belgium

Domestic bakery serves typical French pastries and breads along with the well-known high tea and petit

fours.

From Oct. 2019

Kitchen intern

to Mar. 2020

LSG skychefs Zurich airport

I have experienced working for LSG sky chefs airline catering company located in Zurich airport, specifecally in the first class lounges which serves

casual dining foods from all around the world.

Since Jan. 2019

Culinary Student

Cesar Ritz Colleges Le Bouveret, Switzerland

I have been working in Lakeview restaurant of Cesar Ritz Colleges and have been preparing massive quantities of food serving approximately 300

students per day.

Video editing I know how to create short films and edit them. Microsoft Office I work with Word, Powerpoint, Excel, Visio. Photoshop I have the ability to design and modify

pictures.