

Seif Khila – Curriculum Vitae

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Nationality: British

Personal Summary

Hard-working and motivated individual with experience in fast-paced environments including food service, hospitality, production, and warehouse operations. Strong customer service skills, reliable, and quick to adapt to new roles. Qualified Commis Chef with Level 3 certification in food hygiene and preparation. Physically fit, flexible, and comfortable working evenings and night shifts.

Key Skills

- Customer Service • Stock Control • Food Hygiene • Cash Handling • Team Supervision
- Production & Dispatch • Quality Control • Data Recording • Bar Work • Kitchen Operations

Experience

Dunkin' Donuts – Ramstein, Germany

Chef & Supervisor (2023 – Present)

- Prepare food to brand standards in high-volume environment
- Supervise staff and support busy operations
- Train new employees
- Manage stock and reduce waste
- Handle cash and daily closing procedures

Sodexo – Cyprus

General Assistant (2020 – 2023)

- Stock control and shelf replenishment
- Customer service and till operation
- Cash handling and daily reconciliation

Sodexo – Subway, Cyprus

General Assistant (2018 – 2020)

- Food preparation and hygiene standards
- Cash handling and customer service
- Stock management and deliveries

International Glazing Services (Specsavers)

Production / Quality Control (2015 – 2017)

- Meeting dispatch targets using scanners
- Inspecting goods and recording defects
- Producing reports and updating spreadsheets

Hotel Club Rui Marcopolo – Tunisia

Commis Chef (2012 – 2014)

- Food preparation and kitchen support
- Customer service and bar duties
- Maintaining hygiene standards

Education

Level 3 Certificate in Hospitality & Food Hygiene
IGCSE English (C) | Maths (C)

Languages

English (Fluent), Arabic (Fluent), French (Basic), Learning German

Hobbies

Cooking, jogging, films, sightseeing, family time

References

Available on request