

ASHRAF ALDAIRIAH

Baker

About Me

A man who loves his work, strives for the best, belongs to the workplace, ran successful businesses, does not feel the pressure of work

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amman-jordan Jordanian - holder of Swedish residency

LANGUAGE

- Arabic
- Swedish(conversation)

SOME OF THE BAKED GOODS

- Baguette /Ciabatta Bread /Brioch Bread /Focaccia Bread / multigrain Bread /Sourdough Bread (Country Loaf) whole Wheat Bread /Bagels
- * Danish Bread
- * swedish bread = Croissant /Swedish Apple Pie /Semlor Buns / Swedish Chrismas pastries /Kana Kebread /
 Kamel bulle (Cinnamo Buns), Swedish almond cake / swedish Apple Cake /
 Saffron Buns :Swedish pan caries /
 Swedish waffeles
- /Gluten-free bread
- Budapest cave / princess cave (sundish)

EXPERIENCE

Own a shop Grbkiska finess ForvaltnIng AB & FIness koditori Helsingborg- Sweden 2018/4/30- 2022/2/1 & 2018/8/1- 2019/9/1

Owning two branches of the same company Working in the field of producing baked goods and western sweets (Swedish).

Grekiska finess forvaltnings AB Helsingborg- Sweden 2010/5/1- 2018/4/30

Working in the field of producing baked goods and western sweets (Swedish).

Thores Bakery&Cafe Helsingborg- Sweden 2005/9/20- 2010/4/30

Working in the field of producing baked goods and western sweets (Swedish).

SKILLS SUMMARY

- Work and time management
- Complete the work in the shortest time
- Management organization work
- Work as a team
- Ease of learning
- Working in the toughest conditions

COURSES

A course in bread and pastry making and bakery management (supported by the Swedish government) WWW.CSN.SE

Member of the Swedish Bakers Union WWW.LIVS.SE

• Macaron