

# Hakim Benm- barek

Finance, hospitality , education

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## Languages

English (Native)

Arabic (Fluent)

## About

I am eager to bring my energy, adaptability, and fresh perspective to the workforce. I am committed to continuous learning and growth, and I am ready to contribute my enthusiasm and determination to a dynamic team. My goal is to leverage my unique blend of skills and experiences to embark and kick start a successful career journey and bring a positive impact to the industry I work in.

Student At the moment, pursuing a degree in civil engineering.  
Culinary arts and playing football are two of my favorite hobbies.

### BRANDS WORKED WITH

Bank of England

Levy UK

UBS Bank

## Experience

- **Work Experience**

UBS Bank | Oct 2022 - Oct 2022

I rapidly understood how crucial collaboration is in a firm like UBS. I discovered how the various divisions coordinated their efforts to maintain the bank's operations and service customers. UBS upholds a culture of ethics and professionalism. I saw how crucial it is to uphold the highest ethical standards in all dealings and conversations. I was able to see how transactions are handled and how different teams contribute to the success of banking operations, getting a look into the complex world of these activities.



- **Work Experience**

Bank of England | Jul 2022 - Jul 2022

Compiled financial proposals, ensuring business returns were targeted and achieved Made suggestions that have been proposed and put into operation to assist or team to deliver our project on time and with high quality work Learned about the Internal Audit Division and obtained and insight of how an internal audit is carried out Worked with cross functional teams to develop right bids consistently

- **Hospitality Staff Member**

Levy UK | Jan 2021 - Aug 2022

Practiced healthy and safety measures to comply with regulations. Completed full training on customer service and kitchen maintenance. Adhered to health and safety and fire regulations. Identified and addressed potential hazards to decrease accidents. Observed health and hygiene standards to minimize food contamination.