
About Doda Rivka

Contributed by admin
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Rivka lived in many countries, England, France, America, Hong Kong, Japan, Australia, Morocco and Israel, learned and picked up from various Chefs dishes that could please every palate, mixing the tastes and ingredients to adapt to her clientele.

Health conscious, freshness and cleanliness are her top priorities.

Tell about your background, where you grew up, lifestyle back then etc.

I was born in Mogador, Morocco. I grew up in Israel, lived in Los Angeles most of my adult life. Traveling a lot around the world.

Where did you learn to cook?

First in Jerusalem, in a catering college, but mostly I inherited my natural talent from my mother. Almost 99% of Mogadorian women are excellent cooks. Thanks to my traveling experience, and my open mind, I combine and improve old recipes with the new nutritional values I learn every day.

What do you like most about cooking?

For me it's creativity, art, therapy and being a nurturing person, I enjoy pleasing people. Often I am told years later of some "memorable" meal I had cooked for some people, that's very rewarding.

What differentiates you from other caterers?

The varied cooking experience, the personal touch. I always inquire as to the special preferences or the various allergies their guests might have. To make sure all are totally pleased and satisfied.

Tell about your personality

Very serious about my commitments, I like a job well done and take pride in my work. I like to be innovative, and enjoy sharing this talents with my friends & clients. All the while am a fun loving person. Enjoying parties, dancing, good food, theater, movies, & swimming.

I speak fluently the 3 most important languages in Israel: French, Hebrew & English, which makes it easier around the crowds in my catering environment. I understand & manage some Arabic & Spanish too, which can only help.

