**MOOSA**

 **Head Pastry Chef**

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**Objective :**

**Highly experienced professional with progressive years of exposure and expertise in Bakery Production management, Execution planning, Scheduling, costing, food Hygiene & Safety, Liaising with Client, Staff Supervision and Customer Service. Proficient in preparing different Pastries, cookies & chocolate using the complete Knowledge and modern techniques in pastries, cookies & chocolate items. Proven planning, analytical, forecasting, budgeting, estimation and quality assurance skills. Hardworking and ambitious personality who has the Capability of overseeing operation, supervising team and achieving production targets within allocated budget and set time limits.**

**Production Management :**

* Develop and implement production tracking and quality control systems, analyzing production, maintenance and other operational reports, to detect production problems.
* Review plans, confer with research and support staff to develop new production processes.
* Develop budget and approve expenditures for supplies, materials and human resources, ensure materials, labor and equipment are used efficiently to meet production target.
* Ensure the availability of machine equipment, tool and utility in perfect condition and look after that the repair work/ maintenance attended timely without much loss of down time.
* Review processing schedules and production order to make decisions concerning inventory requirements, staffing requirements, work procedures, and duty assignments, considering budgetary limitations and time constraints.
* Set and monitor product standards, examining samples of raw products or directing testing during processing, to ensure finished products are prescribed quality.

**Professional Experience**

***Head Pastry Chef****,*

**Fuala Trading Company, U.A..E. (JUNE 2008 -- JULY 2015)**

**(**Product Chocolates and Pastries – 18 Show Rooms in U.A.E. and OMAN )

* Managed optimally routine operation at pastry workstation working alongside Executive chef.
* Instigated inspiration in staff working pastry kitchen to delivery consistent Quality in all food items.
* Contributed in food preparation and presentation adhering to standard laid down by Executive chef.
* Assisted in supervising food Hygiene and Quality norms as directed by department managers. Moosa sahib /page.1 of 3 **Moosa /**2
* Ensured every dish in kitchen is prepared on time complying as per instruction from Executive chef.
* Observed kitchen staff followed hygiene system for pastry preparation and storage.
* Performed in agreement with prescribed legislations of health & safety.

**PROVEN JOB ROLE: Made use of artistry and different types of designs of cakes for customer utmost satisfaction. Practiced my complete knowledge and modern technique in pastry and cookies items and obtained orders on demanded products. In charge for purchasing the needed Raw materials in the Section. Provided assistance to the cashier section during busy hours. Directed and guided all staff in the branches and supported on their needs. Monitored stocks availability in the store and placed an order for food Raw materials. Effectively handled bulk and sudden occasional orders. Provided excellent service and addressed to their requirements pleasantly and with great smile. Prepared daily staff duty schedule and managed the overtime approved. Observed consistency in quality ,hygienic and tasty in product. Drove towards achieving sales target, controlling cost and attaining the profit goal.**  ***Pastry Baker,* Al- Azizia Panda Hyper Market, K.S.A. (October 1993- Jan 2007)**

* Ensure that the bakery is clean and in compliance with health regulations.
* Control inventories of food, equipment, small ware and report shortages to designated

Personal. Implement promotion and select price menu items.

* Observe and evaluate workers and work procedures in order to ensure quality standards

And service. Train staff on the basis to develop service standard.

* Prepare staff schedules responsibilities in accordance with work requirements.
* Oversee food preparation and estimate ingredients required to prepare bread and pastries.
* Manage and supervise the staff by providing clear directions. Prepare the daily reports and the log book for the department head.
* Provide attention to details through making decisions based on professional standards.
* performed as a bakery manager at several originals branches (Riyadh, Al Qaseem & Dammam).

**Educational & Technical Qualification :**

High Secondary School, L .k .high sec school, kayal patnam. India -- 1991. Diploma in Electronic, Data Mastics, Chennai, Tamil Nadu, India . -- 1992. Moosa sahib/ 2 of 3

**Moosa /** 3  **Certification and Achievements : *Certificate in HACCP and Basic food Hygiene***

Al Aziza panda Hyper Markets, Kingdom of Saudi Arabia. -- 2000.

* Awarded a Certificate of Recognition for his 10 years of devoted service in Savola Group (AL Aziza Panda).
* Received a Congratulatory Letter from the manager-Organizational Development of Al Aziza panda Market for notable contribution the fantastic opening of stores in Riyadh, dammam and Al Qasim. *,* ***Certification in Basic food Hygiene,***

Emirates Chocolate and sweet, U.A.E, -- 2015.

**Course :**

Certificate course in Office Automation (word, Excel, XP, Windows) from Master computer academy,

Windows XP, Word, Excel, Tally, Internet & E-mail applications.

Kayal patnam, Tamil Nadu, India. -- 2007.

**DRIVING LICENCE :**

Light vehicle manual and automatic

**Personal Details :**

Nationality : Indian

Date of birth : 30 th may 1970

Marital status : Married

Languages : English, Arabic, Tamil, Malayalam & Hindi.

Reference : Available upon request

Visa Status : Visit Visa

Yours Sincerely,