

Whats app Mobile:+971504753686

 Gulfjobseeker.com CV No:1567962

E-mail: gulfjobseeker@gmail.com

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 **Professional profile**

Seeking Pastry Chef position at Wonders utilizing creative decoration skills to ensure recurring business,

 Five years of experience primarily in the areas of baking and two years in italian kitchen.pastry chef in depth

 knowledge of cake decoration and flaky pastry techniques Able to operate relevant machines such as dough

 dividers, sheeters, rounders, and ovens Proven record of overseeing pastry baking efforts to maximize customer

satisfaction

**Work skill**

Weight and measures inventorymanagement

product personalisation Calm under pressure

attention to details, fexible

fluent in english opening and closing shift

kitchen safety, sanitation and cleanliness

Strong communication skill solid problem solver

**Area of expertised**

• Pastry Preparation  • Sanitary Handling  • Food and Service Techniques  • Work within Pre-Established

Budget  • Marketing Strategies  • Record Keeping  • Report Preparation  • Researching Current Trends

**ACHIEVEMENTS**

• received Employee of the month in honour of outstandingperformance as best employeefor the month

 of february 2013 while working in UAE..

**WORK EXPERIENCE**

present working as a pastry chef in chennai

• Performed baking activities in accordance to the restaurant’s menu
• Supervised and coordinated efforts of the baking staff to produce pudding, icings other fancy pastries
• Directed pastry staff in task performance

COMISS 1 Dec 2012 to Mar 2015

Carluccious -

• worked in italian kitchen as( comiss 1)
• Decorated products with icing designs and created new recipes
• Inspected kitchen and baking equipment for cleanliness and workability
• Requisitioned supplies and equipment
• Prepared budgets and supervised apprentices

Food and beverage production department as (COMISS-1) Sep 2010 to Sep2012

La chocolate patiserie –

Pastry chef mar 2007 to aug 2010

Hot Chocolate-

**EDUCATION**

High School Diploma – 2007 Advance diploma in catering technology

Neenas polytechnic –Chennai,tamil nadu,india

**ADDITIONAL SKILLS AND STRENGTHS**

• Excellent aesthetic skills

• Strong leadership skills with ability to build a positive work environment

• Exceptional interpersonal and communication skills

• Proficient in the use of baking equipment

• Ability to perform basic math operations

**Personal profile**

Date of birth : 27-06-1990

Age : 25years

Language known : English ,Tamil,Hindi