Walid

**Executive pastry chef**

**PRODUCTION MANAGER**

**D.O.B. 28\01\1979**

**Languages native Arabic and French**

**fluent English**

**some Italian**

EDUCATION

**CERTIFICATE OF PROFESSIONAL QUALIFICATION EUROPEAN PASTRY**

MAY 2000 – NOV 2000

Centre of Professional Training, Tunisia

**TRAINING CERTIFICATE IN PASTRY**

AUG 1996 – FEB 1997

Hotel Abou Nawas El Mechtel, Tunisia

**DIPLOMA IN EUROPEAN PASTRY**

SEPT 1995 – JULY 1996

Centre of Professional Training, Tunisia

STRENGTHS

* Hands-on approach
* Attention to detail
* Excellent management experience
* Customer focused
* Works well under pressure and good at keeping staff moral up
* Creativity and experimentation with new flavour combinations
* Experience in all areas of a pastry kitchen, including sugar, chocolate, and ice-cream.
* Fast and efficient
* Problem solving, thinking on my feet

EMPLYMENT HISTORY

EXECUTIVE PASTRY CHEF FORMATEUR

CAVALLARO CAKE,SUTHERLAND,AUSTRALIA

DECEMBER2014-DECEMBER2015

PRODUCTION MANAGER PASTRY

FACTORY NEW YORK CAKE ,MIRANDA,AUSTRALIA

JANUARY2013-DECEMBER2014

NOVEMBER2010-December2012

PASTRY CHEF and production manager

MASTER CHEF AUSTRALIA

Adriano zumbo PATISSIER,BALMAIN,SYDNEY,AUSTRALIA

<http://adrianozumbo.com/patisserie.html>

January 2010 – April 2010

**PASTRY CHEF**

Bake (by Twin Palms), Phuket,Thailand

<http://luxury.phuketindex.com/bake>

February 2008 – AUGUST 2009

**HEAD CHEF PASTRY**

adriano zumbo PATISSIER, Balmain, Australia

<http://adrianozumbo.com/patisserie.html>

November 2006 – December 2007

**CHEF PASTRY**

Hemingway’s by the Bay Restaurant, Hong Kong

<http://www.hemingwaysdb.com/>

September 2005 – June 2006

**CHEF PASTRY**

Panash Italian, Australia

October 2003 – July 2005

**EXECUTIVE PASTRY CHEF**

European Sweets Center, United Arab Emirates

Wholesale pastry business and retail chain

June 2003 – October 2003

**COMMIS PASTRY**

Al Bustan Rotana Hotel (5 star), United Arab Emirates

<http://www.albustanrotanahoteldubai.com/>

January 2001 – January 2002

**CHEF PASTRY**

Golden Tulip Hotel (5 star), Carthage, Tunisia

<http://www.goldentulip.com/extra/hotel-tunisia.html>

February 2000 – September 2000

**FIRST COMMIS PASTRY**

Oriental Palace Hotel, Tunisia

April 1999 – December 1999

**COMMIS PASTRY**

Hotel Abou Nawas (5 star), Tunisia

April 1997 – August 1998

**COMMIS PASTRY**

The Residence Hotel (5 star), Carthage, Tunisia

February 1996 – February 1997

**TRAINEE PASTRY CHEF**

Hotel Abou Nawas El Mechtel, Tunisia

**D.O.B. 28\01\1979**

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**some Italian**

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EXECUTIVE PASTRY CHEF FORMATEUR

CAVALLARO CAKE,SUTHERLAND,AUSTRALIA

DECEMBER2014-DECEMBER2015

PRODUCTION MANAGER PASTRY

FACTORY NEW YORK CAKE ,MIRANDA,AUSTRALIA

JANUARY2013-DECEMBER2014

EXECUTIVE PRODUCTION MANAGER

NOVEMBER2010-December2012

Adriano zumbo PATISSIER,BALMAIN,SYDNEY,AUSTRALIA

<http://adrianozumbo.com/patisserie.html>

January 2010 – April 2010

**PASTRY CHEF**

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February 1996 – February 1997

**TRAINEE PASTRY CHEF**

Hotel Abou Nawas El Mechtel, Tunisia



owner new york cake ,AUSTRALIA

MOB

WORK

Mr Sam Cavallaro

Owner Cavallaro,AUSTRALIA

MOB

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