**SEENI**

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**Summary**

A hardworking, punctual and safety conscious baker who has considerable experience of working within a bakery environment, producing large volumes of baker items. Adept at producing a huge variety of delicious bread cakes and assorted pastries with maximum speed and efficiency. Expert at hand scaling, moulding, finishing and decorating Enriched, Traditional and Continental breads and able to produce enticing baked goods which are a real attraction to customers.

* Over **10+** years experience in **Bread making** industries including preparation of **artisan bread**, different **dough’s**, **pastries**, **Danishes**, **croissants** and other **vienoisserie** items.
* Around **6** years of **overseas experience** in Star Hotels and Resorts at **Maldives** and **Qatar**.
* Responsible for baking goods, including scones, cakes and breads throughout the day, and for maintaining high levels of food hygiene and cleanliness.
* Experience of producing baked goods by hand as well as by machinery.
* Sound knowledge of all kind of **Pizza**, **Burger**, **Cookies**, **Sandwiches**, **Club** and **Steak Sandwiches**, **Baguette Sandwiches**, **Chicken Nuggets** etc.,
* Able to bake different products in different equipment.
* Developing and testing new baking recipes.
* Experience of using kitchen equipment such as a **rolling pins**, industrial **mixing machines** and industrial **ovens**.
* Able to work in a high volume bakery.
* Using professional language at all times when talking to senior managers or customers.
* Always encouraging others when times get tough.
* Possess the basic math skills needed for ordering and inventory.
* Fully aware of company standards concerning food production, food presentation and food handling.
* Physically fit and able to remain standing for long periods of time.
* Knowledge of **HACCP** procedures.
* Willing to be directly accountable to the Bakery Manager.
* Committed to dealing with problems before they arise.
* Consistent performer with the ability to meet challenging deadlines.
* Adhered to highest customer service standards for all performed tasks.

**Skills**

Baking, Food Safety, Sauteing , Pan Frying , Roasting , Grilling , Broiling , Poaching , Braising , Stewing , Deep Frying

**Working Experience**

**MASTER BAKERY - INDIA**

**Chef de Partie Baker 25.8.2014 to Present**

* + Responsible for **four outlets** bakery products production
  + Oversaw bakery operations and provided assistance for high-volume orders as needed
  + Responsible for bakery section in pastry
  + Deciding on the types and quantities of food to be prepared according to a menu.
  + Preparing custom cakes from scratch.
  + Accurately measuring and mixing ingredients using mixers and slicers etc.
  + Responsible for Quality, Consistency and Quantity for the buffet
  + Developed production methods to maximize efficiency in coordination with staff and management.
  + Ensured clean and neat bakery workspace at all times.

**LILY BEACH RESORT AND SPA - MALDIVES**

**Chef de Partie Baker 25.12.2013 to 02.06.2014**

* + Setting up the bakery for daily production
  + Mixing ingredients for dessert recipes.
  + Maintaining the bakery's production schedule.
  + Weighing ingredients with a digital kitchen scale.
  + Using weights and measures to weight the correct amount of ingredients for recipes.
  + Preparing cake piping using baking equipment.
  + Keeping administrative records up to date and accurate.
  + Reporting to executive chef

**THE TAJ WEST END - INDIA**

**Chef de Partie Baker**  **20.12.2012 TO 15.11.2013**

# I joined as a chef de partie baker in pastry section

# Responsible for preparing **breakfast pastries**, various types of Breads

# Responsible for ordering food rotation and quality

* Preparing all baked goods according to specifications.
* Preparing the necessary ingredients to **bake rolls**, **biscuits**, **breads**, **cakes**, **cookies** and other products.
* Cutting, garnishing, and plating desserts.
* Packaging and labeling the finished products.
* Making sure that baked products look attractive to the eye.

# Responsible for checking all mis en place in bakery

# Reporting to executive chef and sous chef

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**ONE & ONLY REETHI RAH - MALDIVES (135 villas, 6\* Resort)**

**Commis 1 ( Bakery) 25.04.2010 TO 12.11.2012**

* I joined in One and Only Reethi Rah as a commis 1 in the bakery kitchen
* Working in main kitchen preparing croissants, **French breads, Danish pastries**, various types of breads……
* section and completely versed on hygiene standards required at every level in pastry department
* Responsible for section ordering, food rotation and quality.
* Ensuring limited food wastage within pastry section and understanding of the consequences.
* Reporting to executive chef and sous chef
* Supervise and participate in the preparation of all buffet menus
* Responsible for checking all mis en place in pastry and bakery
* Responsible for the Quality, Consistency and Quantity for the Buffet Display.
* Handling all activities related To Setting up the pastry kitchen.

**SEALINE BEACH RESORT - DOHA, QATAR**

**Pastry Cook**  **13.09.2006 TO 30.06.2009**

* Responsible for all preparation of **pastries, cakes, cookies**
* Measuring and mixing ingredients into dough according to a recipe.
* Wrapping and packing bread after it has been made.
* Monitoring the ovens.
* Taking the bread out of the tins.
* Assist the Demi chef & chef de parties, for setting up the entire mis en place for the day,
* Responsible for daily stock and inventory
* Working under strict guidelines I learnt the skills of both portion and cost controls.

**MASTER BAKERY - INDIA**

**Commis II (Baker)**  **01.02.2005 TO 31.07.2005**

* + Ensuring that the daily bakery range is made to a high standard in a timely, safe and consistent manner.
  + Baking, shaping and finishing high quality breads
  + Making sure freshly baked food is available for customers.
  + Accurately following recipe formulas and weighing ingredients.
  + Cleaning areas after use.

**THE EXPRESS HOTEL - BARODA, INDIA**

**(As a trainee**) **27.01.2004 TO 27.01.2005**

**Training**

* Food Hygiene, health & safety training –(from FSA) One and Only Reethi Rah Resorts, Maldives
* **HACCP** training –(FSA) One and Only Reethi Rah Resorts, Maldives
* Personal Hygiene Training – (FSA) One and Only Reethi Rah Resorts, Maldives
* Fire Training – One and Only Reethi Rah Resorts, Maldives

**Area of working**

* Doing mis en place for lunch and dinner ala carte service,
* Every day room turn down ,special amenities, different cakes,
* After noon high tea station(live station of dough nuts, crepes)
* Doing temper chocolate for coating, making garnish, decorations

**Education/Qualifications** : **Oriental Institute of Hotel Management and Catering**

**Technology,** India 2004

(One Year Diploma in Bakery and Confectionery)

Higher secondary passed in S.A.Higher Sec School, Ramnad.

**Computer Skills** : Email, Internet, Microsoft –Word, PowerPoint, Excel

**Language known** : Tamil, English, Hindi & Arabic

**Personal Attributes**

I am oriented with a capacity for hard working and high level of integrity

I am Punctual, self motivated, dedicated person with a positive attitude and ability to observe confidentially

I am a good “team” member-yet thrive when leadership and its accorded responsibilities are required

Thrive on new opportunities and challenges well verse with a sound understanding of occupational health and safety regulations

Honest & trustworthy, eager to learn new skills

**Personal Profile**

Nationality - Indian

D.O.B. 14 / 06 / 1986

Sex Male

Martial status Married

Height 170 cms

Religion Muslim

Passport details issued date 10-11-2014 expiry date 09-11-2024 place of issued in

**Madurai**