**CURRICULUM VITAE**

**ShyamKumar**

[**ShyamKumar.365855@2freemail.com**](mailto:ShyamKumar.365855@2freemail.com)

**CAREER OBJECTIVE**

To secure a challenging position where, I can get ample of opportunities to utilize my talents and professional skills for the institution and also for the advancement of my future career.

**PROFILE**

A good team leader, ability to work under pressure and dealing with clientele of high expectations levels and keeping always up to an outstanding level.

**LANGUAGES**

* French
* English
* Hindi

**PROFESSIONAL EXPERIENCES**

**August 2015 – till date: Assistant Pastry Chef** at the Torch Hotel\*\*\*\*\* Doha Qatar

**Responsibilities:**

In charge of the entire pastry and bakery production including one all day dining, two a la carte restaurant, dessert lounge and a pastry shop and satisfied all guests’ expectations at a high standards level. Supervising the entire pastry and bakery operations, menu engineering and creating new menus and concept for all the restaurants. Training and supervising the fellow associates for a smooth running of the operations and to follow the SOP. Organizing special pastry promotion. Responsible for all documentations including HACCP hiring new fellow associates, roster planning and annual leave vacation. Controlling food cost and ordering. Follow the Muslim Law in food preparation and make sure all are up to standard.

**August 2013 – May 2015: Pastry Sous Chef at Atlantis the Palm\*\*\*\*\* Dubai, United Arab Emirates**

**Responsibilities:**

Execute all areas of pastry and bakery production for a high volume operation and serving clientele with high expectations. Applied mastery of pastry and bakery cooking philosophies and culinary techniques to produce outstanding outcomes. Supervise the entire kitchen operation under the direction of manager during the absence of the Executive Pastry chef. Creating new menus and also doing menu engineering. Fully responsible of Pastry and huge Banqueting Events. Prepare and guide the fellow associates to run the department smoothly. Train and always work to a new level in terms of creating Menus and Pastries. Responsible for maintaining all company documentation forms and files. Helped the chef for hiring, training, kitchen employees. Responsible for following the Muslim Law on our food business.

**February 2010 – August 2013: Pastry Sous Chef, Al Manzil Hotel\*\*\*\*, Emaar Group Dubai**

**Responsibilities:**

Take full Responsibility of Pastry and Bakery. Prepare and guide the fellow associates to run the department smoothly. Train and always work to a new level in terms of creating Menus and Pastries. Responsible to maintain all company documentation forms and files. Responsible for following the Muslim Law on our food business. Find out needs for specific procedures, assigned departments and administer written policies. Performed various other duties as assigned.

**April 2008-January 2010**: **Chef de Partie, Reflets by Pierre Gagnier Fine Dining 3 star Michelin Restaurant, IHG Festival City Dubai**

**Responsibilities:**

Assist in overseeing the day-to-day operation of the food in this fine dining Outlet and also related aspects of the department for a smooth Operation and dealing with guest of high expectation. To ensure highest quality of our product and to keep the standard at all the time. Making the daily completion of the market list with accordance of hotel structure. Attending meeting and planning the duty roaster for a normal operation.

**December2006- April 2008: Pastry Chef, Tamarina Golf Club \*\*\*\*\* Mauritius**

**Responsibilities:**

Assist in planning, coordinating, and directing a food service catering operation relating to pastries and desserts. Assist in planning, coordinating, and directing specialty pastry programs. Research current trends for pastries and desserts. Assist in the development and standardization of recipes. Order and requisition food and supplies in accordance with established specifications. Practice good public relations with students and guests. Provide adequate information to food service units regarding menu changes and individual catering problems.

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**EDUCATIONAL QUALIFICATIONS**

* Certificate in Culinary Course. (1997 -1998)

Hotel School of Mauritius.

* Cambridge School Certificate, UK. (1990 -1996)

Sookdeo Bissoondoyal state secondary school, Mauritius.

**Technical Skills**

* Computer Skills: Word Excel, PowerPoint and Internet friendly.
* Very good background in culinary skills.
* Excellent communication and writing skills.(English and French)
* Good knowledge of kitchen financial management skills.
* Able to work under pressure also.

**QUALIFICATIONS**

* Food Hygiene& Safety Program by Johnson Diversy.
* Intermediate Food Safety Certificate by TSI Quality Service,
* PIC, Person in Charge in the F&B Department.
* Kitchen and pastry basic certificate.
* Professional amplitude certificate.