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| **Jauffrey**   * **Pastry & Bakery Chef** * ***Fine & Casual Dining*** * ***French, Mediterranean, Italian, and Japanese cuisine*** * ***Chocolate Crafts & bonbons*** * ***Bakery experience*** | |  | |
| **Personal information** | | | |
| **Birth Date** | 06 September 1988 | | |
| **Gender** | Male | | |
| **Nationality** | Mauritian | | |
| **Marital Status** | Single | | |
| **Visa Status** | Residence | Dubai | | |
| **Driver License** | Light Vehicle | UAE | | |
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| **Email Address** | [**jauffrey-391181@2freemail.com**](mailto:jauffrey-391181@2freemail.com) | | |
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| **Education** | | | |
| **Certificate** | Diploma Pastry Production | Level NTC 2 | | |
| **Institution** | Sir Gaëtan Duval Hotel School | Ébène | | |
| **Location** | Mauritius | | |
| **Duration** | 12 months | | |
| **Graduate / Grade** | August, 2009 | **Best student of the year** | | |
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| **Certificate** | Diploma Pastry Production | Level NTC 3 | | |
| **Institution** | Sir Gaëtan Duval Hotel School | Ébène | | |
| **Location** | Mauritius | | |
| **Duration** | 12 months | | |
| **Graduate / Grade** | July, 2008 | Graduate | | |
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| **Certificate** | Administrative & Pastry | Hospitality Internships | | |
| **Institution** | Maison Familiale Rurale du Nord | Pamplemousses, Calebasses | | |
| **Location** | Mauritius | | |
| **Duration** | 12 months | | |
| **Graduate / Grade** | October, 2006 | Graduate | | |
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| **Certificate** | General Certificate of Education | GCE O-Level | | |
| **Institution** | Pamplemousses High School | Pamplemousses | | |
| **Location** | Mauritius | | |
| **Duration** | 5 Years | | |
| **Graduate / Grade** | November, 2005 | Graduate | | |
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| **Certificate** | Certificate of Primary Education | CPE | | |
| **Institution** | Roman Catholic Academy | Plaine St Clou | | |
| **Location** | Mauritius | | |
| **Duration** | 6 Years | | |
| **Graduate / Grade** | November, 1999 | Graduate | | |
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| **Professional Experience** | | | |
| **Employer** | **L’ARTISAN GOURMAND | Abu Dhabi** | | |
| **Position** | Pastry& Bakery Head Chef | | |
| **Reporting Line** | Kitchen Executive Chef | Director of Operation | | |
| **Location** | Abu Dhabi | UAE | | |
| **Period** | July 2018 | Up to date | | |
| **Responsibilities** | * Create pastries & bakeries items for the l’Artisan shops * Supervise the production for the brands supplied by L’Artisan Gourmand * Supply catering department for buffets, coffee breaks, events, etc * Manage the production and the stock * Control the cost of every products * Recruitment of new talents * Creation of SOPs and Train the staffs * Meet and maintain good relationship with suppliers * Close collaboration with suppliers to source products (Local & Abroad) * Staff management, scheduling, and appraisals * Monthly Inventory * Maintain the standards and quality of all products | | |
| **Reason for leaving** | Current employer | | |
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| **Employer** | **FACETIME | Luxury Hospitality Consultancy** | | |
| **Position** | Pastry Chef | | |
| **Reporting Line** | Kitchen Executive Chef | Director of Operation | | |
| **Location** | Dubai | UAE | | |
| **Period** | February 2017 | May 2018 | | |
| **Responsibilities** | * Create and Develop desserts menus for outlets managed by Facetime * Recruitment of new talents for the culinary department * Creation and revision of SOPs * Build master list of products to import in ordering system (Prologic) * Training plans for the staffs * Close collaboration with suppliers to source products (Local & Abroad) * Product cost comparisons * Control of the food cost * Inventory of SOE, Assets, and food | | |
| **Reason for leaving** | * The company faced a financial crisis * I was offered a new challenge in Abu Dhabi | | |
| **Employer** | **Gordon Ramsay Restaurants | St.Regis Doha** | | |
| **Position** | Pastry Chef de Partie | Acting Pastry Chef | | |
| **Reporting Line** | Kitchen Head Chef | | |
| **Location** | Doha | Qatar | | |
| **Period** | April 2014 | October 2016 | | |
| **Responsibilities** | * In charge of the pastry department for 2 outlets: * Gordon Ramsay fine dining * Opal by Gordon Ramsay (casual dining) * Create and Develop desserts menus for bothoutlets * Change the inspiration menu of the day everyday * Prepare brunch in Opal * Produce the homemade breads for the fine dining outlet * Update the duty roster * Training plans for the line staff * Control of the food cost& wastage * Weekly food inventory * Ordering through ADACO * Update staff’s attendance in the system for payroll | | |
| **Reason for leaving** | * I was offered the opportunity to join Facetime in Dubai | | |
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| **Employer** | **Ritz Carlton Hotel | DIFC |Marriott** | | |
| **Position** | PastryDemi-Chef de Partie | | |
| **Reporting Line** | Chef de Partie | | |
| **Location** | Dubai | UAE | | |
| **Period** | January 2014 | April 2014 | | |
| **Responsibilities** | * In charge of the miseen place for all the à la carte outlets of the hotel * Plate during the service at the Café Belge outlet * Make chocolate garnish * Assist the banqueting team on events and preparation * Assist the buffet team for set up and preparation | | |
| **Reason for leaving** | * I was offered the opportunity to join the celebrity chef Gordon Ramsay restaurant | | |
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| **Employer** | **Royal Palm Hotel | Beachcomber hotels** | | |
| **Position** | Assistant Pastry Cook | Acting Chef de Partie | | |
| **Reporting Line** | Pastry Chef | | |
| **Location** | Mauritius | | |
| **Period** | November 2006 | January 2014 | | |
| **Responsibilities** | * Plan the tasks of the day and share with the team * Miseen place & dinner service at the fine dining restaurant: * Pre-desserts * A la carte desserts * Menu of the day * Petits fours * Prepare the kids buffet at the mini club * Prepare special requests of the guests (special cakes and desserts) * Plan menu according to guest’s allergies * Prepare for events (weddings, birthdays, anniversaries…) * Make chocolate garnish & showpiece * Support the beach restaurant & the Italian restaurant for the service * Inspire new dishes * Trials and MEP for celebrations (New Year, Valentine, Easter, Christmas…) * Assist on bakery &danishes * Keep temperature records of the chillers and freezers * Train new comers & interns | | |
| **Reason for leaving** | * I was offered a new challenge in Dubai | | |
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| **Employer** | **Entre Deux Café** | | |
| **Position** | Pastry Chef | Part time | | |
| **Reporting Line** | Owner | | |
| **Location** | Mauritius | | |
| **Period** | August 2013 |December 2013 | | |
| **Responsibilities** | * Pre-opening of the coffee shop * Create dessert menus and offers for the shop * Define the cost and advise the selling price of each pastry items * Create various attractive pastries for the vitrine showcase * Place ordering to suppliers | | |
| **Reason for leaving** | * I took this part-time job for few months for the opening while I was still working at the Royal Palm Hotel | | |
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| **Employer** | **Hôtel du Cap | L’Éden Roc** | | |
| **Position** | Pastry cook intern | | |
| **Reporting Line** | Pastry Sous Chef | | |
| **Location** | France | | |
| **Period** | June 2012 |August 2012 | | |
| **Responsibilities** | * I was selected to represent Royal Palm hotel for a promotional event in Paris at the Bristol Hotel. After the event, I came in south of France at l’Hôtel du Cap as pastry cook internship to improve my skills and discover new ideas & techniques * Prepare cakes and pastries for vitrine, display, buffet, and pastry trolley. * Breakfast, lunch, and dinner service * Learnt more about bread making techniques & recipes * Learnt more about chocolate showpiece and bonbons * Prepare praline and chocolate coated bonbons | | |
| **Reason for leaving** | * I had to come back at the Royal Palm as it was a sponsored internship experience | | |
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| **Employer** | **Le Plaza Athénée | Paris** | | |
| **Position** | Pastry cook intern | | |
| **Reporting Line** | Executive Pastry Chef | | |
| **Location** | France | | |
| **Period** | August 2012 | | |
| **Responsibilities** | * I requested 2 days internship at this famous & luxury hotel while I was on vacation in Paris to discover new ideas & techniques from my idol, world champion Christophe Michalak * Prepare cakes and pastries for vitrine, display * Breakfast and lunch service | | |
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| **Languages** | | | |
| **French** | Fluently | | |
| **English** | Very Good | | |
| **Mauritian creole** | Mother language | | |
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| **OtherCertificates, Qualifications, & Skills** | | | |
| **Details** | | | **Completion date** |
| * **Valrhona** chocolate bonbons workshop | | | March 2018 |
| * Train the Trainer workshop | | | May 2015 |
| * Employee of the month at St. Regis Doha | | | January 2015 |
| * Participation in bread showpiece | | | May 2012 |
| * Safety Awareness Programme | | | July 2011 |
| * Computer Proficiency Programme | | | 2003 |
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| **Interests** | | | |
| Cinema| Swimming | Basketball | Social media | Reading | Travel | Restaurants | | | |
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