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| **Jauffrey*** **Pastry & Bakery Chef**
* ***Fine & Casual Dining***
* ***French, Mediterranean, Italian, and Japanese cuisine***
* ***Chocolate Crafts & bonbons***
* ***Bakery experience***
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| **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** |
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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
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| **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
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| **Reason for leaving** | * The company faced a financial crisis
* I was offered a new challenge in Abu Dhabi
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| **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
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| **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
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| **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
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| **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
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| **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
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| **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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