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| **PRODUCTION HEAD CHEF IN BAKERY AND PASTRY** |

**DAVID**

E-mail : [david-395906@gulfjobseeker.com](mailto:david-395906@gulfjobseeker.com)

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| **OBJECTIVE** |

To contribute extensive experience, educational background and culinary skills to the position of head chef in Bakery and Pastry also knowledge in indian , continental, pantry, within hotels, restaurant and bakeriesenvironment. From last 15 years

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| **EDUCATIONAL QUALIFICATION** |

* **S.S.L.C.** Passed from TAHSS, Manapparai.
* **H.S.C.** Passed from Little Flower Hr. Sec.School, Perambalur.

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| **TECHNICAL QUALIFICATION** |

* Completed **Bachelor of Hotel Management** in J.J.College of Arts and Science, Pudukkottai in the year 2001-2004.

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| **WORK EXPERIENCE** |

**Currently from December 2016**

**Executive chef in bakery and confectionary,**

**Roles and responsibilities in bread and spread**

* **Reporting to direct managing director.**
* **Operating and maintain over all daily production with 75 co workers.**
* **Innovative new products as per customers and market demand and make them to standardize to our regular productions.**
* **Staff recruiting through HR and provide appropriate training for each staff and makethem sure follow the company SOP..and doing daily briefing to each deparment as well as prvide knowledge to take briefing to junior staffs.**
* **Monitor and analyses daily consuming and daily output.**
* **Maintain daily food cost level and quality**
* **Making BOM for each product and keep them as a record.**
* **Coordinate with purchase team and provide guidance to purchase and buying raw materials, production equipment’s, machineries, and packing materials.with best price and quality.**
* **Organaise with accounts regarding payment and handling the vendor management.**
* **Handling and getting all the commercial orders, and set up the team for logistics to supply on time. And fix the price with MD approval.**
* **Maintain production area with well hygiene and arrange training classes for food hygiene and safety to all the staffs.**

**PREVIOUS EMPLOYERS**

**Asst production manager**

**25sep 2014 to nov 30 2016**

**Bakery in Dubai.**

**Asst factory manager**

**19th July 2013to may 2014**

**Chennai**

**-Pastry chef**

**28.12.11 to 30-4.13**

**Saudi Arabia(british camp)**

**Production Co-Coordinator**

**15.07.2010 to 14.02.11**

**In Chennai.**

**SOUS CHEF**

**04.04.2009 to 15.03.2010**

**FRENCH RESTAURANT, Puttaparthi.**

**DCDP**

**14.04.2008 to 14.02.2009**

**Ecstasy (Michael Bessie), Bangalore.**

**DCDP**

**13.01.2007 to 28.03.2008**

**Mocha, Bangalore**

**COMMIS - III**

**05.06.2004 to 28.03.2006**

**Ambica Empire, Chennai**

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| **PROUD EXPERIENCE** |

* **I HAVE WORKED UNDER WITH FRENCH PASTRY \* EXECUTIVE CHEF MR. MICHAEL BESSE FROM FRANCE FOR 1 YEAR.**
* **SUCCESFULLY DONE BRITTANIA CAKE RUSK PROJECT AT AL JADEED BAKERY IN DUBAI, IN THE PERIOD OF 2014 TO 2016**

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| **HANDLING MACHINES & EQUIPMENTS** |

* Dough proving chamber.
* Puff shelter.
* Dough kneader and beater.
* Large Induction.
* Pastries Sprayer.
* Sugar lamp.
* Sorbet machine.
* Ice Cream Maker.
* Deck Oven, Rotary Oven, Convection Oven.
* Chocolate Tempering Machine.
* Chocolate coating machine.

**PROFESSIONAL SKILLS**

PRODUCTION AREA SETUP FOR PROPER WOK FLOW

STAFF SELECTION, TRAINING, AND PROBLEM SOLVING.

MAKING FOOD COST WITH BOM

COST CONTROL AND SITUATION HANDLING.

MAKING GOOD ENVIROMENT FOR DAILY SMOOTH OPERATIONS

MAINTAIN SOP, QUALITY AND STANDARD

LEARNING, CREATING, WORK WITH PERFECTION

PURCHASE KNOWLEDGE WITH GOOD VENDOR MANAGEMENT.

MACHINARIES AND WORKING PLACE KEEP WITH PROPER HYGIENE.

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| **PERSONAL PROFILE** |

Date of Birth : 08.05.1984

Nationality : Indian

Marital Status : married

Gender : Male

Languages Known : Tamil - fluent

: English: fluent

Hindi : could speak

French: elementary

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