

**RAHUL**

Pastry Chef, 14 Years of British Experience in Hospitality

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# SUMMARY

14 years of skilled British experience in Catering, Food & Beverage, Banquet Operations, Hospitality Management, and Hotel Management. Holds a degree in International Hospitality Management from Queen Margret University, UK

My pastry platings are bold and architectural. With diverse experience from Cafe, banquets, catering to luxury hotels, I keep diner's approach in mind and never sacrifice flavour for a visual wow factor.

I believe that the pastry chef has a great responsibility in finishing the dining experience since Dessert is the last thing you remember while leaving the restaurant. My preparations are popular among bloggers and Instagrammers.

Apart from Industry experts, culinary literature, and study of cultures, I take inspiration from my own dining experience too. Whenever I eat, the different ingredients inspire me to mix and match and form new flavours.

# WORK EXPERIENCE

## Honey Foods

Family Bakery Business

Developed and managed the family bakery manufacturing and distribution business in India Known for fastest cake in the region

Developed innovative recipes for cookies, desserts and ice creams according to local requirements

## Bella Luce Hotel (4 red Star and 2 Rosettes) Guernsey (Channel Islands, UK)

Head Pastry Chef

## Oct 2016 - Present

**Jan 09 to Nov12 - Apr 14 to Sep 16**

Pioneered pastry chef position and encouraged a higher emphasis on desserts through exclusive menus and frequent specials. Resulted in a 19% sales increase

Developed diversified, seasonal menu of plated desserts from idea to the recipe to the plating

Consulted regularly with executive chef regarding possible menu items, food cost, ordering and customer feedback Trained kitchen staff in prep and plating of desserts keeping quality and hygiene as a top priority

Responsible for all the stock control and rotation, menu designing for the pastry section, time to time staff briefing, setting the standards for pastry section

## Royal grand hotel, Liberia, West Africa

Head Pastry Chef

## Dec 2012 - Mar 2014

Responsible for all the operations, production, junior staff training and schedule, recipe development, menu designing, cost control, stock evaluation, and pilferage control.

Was in the pre-opening of the hotel, hence designed the entire layout and set up the pastry kitchen from scratch, involved in ordering all the machines and equipment too.

Taking a daily briefing before the shift with under staff and assistant pastry chef to ensure smooth operations. Interacting with the guest on a regular basis to ensure the quality and consistency

## Café' Quay (banquets and restaurants, leisure club), Edinburgh, Scotland

Head Pastry Chef/Senior Sous Chef

Ensuring delivery of optimum service standards for guests and visitors.

Directing and supervising operations of the starters, grill and pastry side of the kitchen. Controlling the kitchen in the absence of the head chef, controlling the pass section.

Stock control, guiding with staff scheduling, order taking and ordering stock. Attaining established standards, hygiene and maintaining the highest food quality.

## Jul 2007 - Dec 2008

**Royal Bank of Scotland (Executive Fine Dining), Edinburgh, Scotland**

Executive Pastry Chef

Making sweets and desserts for the Executive Mess/Restaurant, banqueting and coffee breaks Supervising and assisting junior pastry chefs with their work.

## Jul 2006 - Jun 2007

Responsible for all the stock control and rotation, menu designing for the pastry section, time to time staff briefing, setting the standards for the pastry section, teaching junior pastry chefs.

Maintaining food hygiene standards. Safety and Fire precautions.

## Preston Field House Hotel (5 Red star and 2 rosettes), Edinburgh,Scotland

Sous Chef - Pastry

Preparation of desserts, ice creams and bakery items for restaurants, banquets and weddings Responsible for stock control, order taking and training

Responsible for Food hygiene and safety. Mise en place.

## Indian Restaurant (Suruchi), Edinburgh, Scotland

Restaurant Manager

Responsible for day to day smooth business operations of the Indian restaurant

Handling teams from all departments kitchen, reservations, customer service, finance and maintenance. Supervising guest relations, accounts, new recruits and outdoor catering.

## MacDonald Houston House Hotel (4 Star and 2 Rosettes), Edinburgh,Scotland

Chef de partie - pastry

Ensuring delivery of optimum service standards for guests and visitors. Coordinating operations of the pastry kitchen.

Attaining established standards, hygiene and maintaining the highest food quality.

## Handpicked Norton House Hotel, Edinburgh, Scotland

Commis Pastry Chef

Mise en place

Desserts for banqueting Cleaning of the section Food hygiene and safety

## Jan 2006 - July 2006

**Aug 2005 - Jan 2006**

**May 2005 - Aug 2005**

**October 2004 - April 2005**

**ACADEMIC QUALIFICATION**

**Queen Margaret University, Edinburgh**

BA International Hospitality Management

## Institute of Advanced Management, India

Diploma in Hotel and Catering Management

## Taj Blue Diamond Hotel (5 Star), Pune (India)

6 months Industrial Training

**LANGUAGES KNOWN**

**English**

 **Hindi**

**French**

## 2002 - 2005

**2002 - 2005**

**Oct 2003 - Apr 2004**

**SKILLS**

**Bakery/Pastry Coffee shop**

**Chocolate Art Ice cream**

**F&B Service Restaurant Banqueting**

**ACHIEVEMENTS**

Served **The president of Liberia, president of Indonesia, prime minister of UK, prime minister of China** along with **diplomats and aristocrats from 32 countries**

Made a surprise birthday cake for her **Excellency Ellen Jonson Sirleaf, president of Liberia** on her 75th birthday Served **HER MAJESTY THE QUEEN** along with 250 people while working in the Preston Field House Hotel (Scotland) Served **PRINCESS ANN OF WALES** along with 300 people while working in the Preston Field House Hotel (Scotland)