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**Yasser**

**Whatsapp: +971504753686**

**Email :** **Yasser-399034@2freemail.com**

**Nationality : Egyptian**

**Date of birth :08/02/1979**

**Address :sharjah al nahda UAE**

**Career Objective :**

**Seeking experience and a responsible postion in Pastry & Bakery Devlopment with a reputed organization where I can utilize my talents & expertise to the fullest potential & to acquire good working skills in a professional organization. My professional background of working in the frontline has always centrered on developing contacts to unlock new opportunities.**

**Work Experience:**

**Hotel industry From Mar 2014 to Jul 2020 Responsibilities:**

|  |  |
| --- | --- |
| **1-** | **Operating and managing the pastry section of the kitchen and liaising with the Executive and Sous Chefs to ensure a successful** |
|  | **working environment..** |
| **2-** | **Preparing ingredients and handling baking and other kitchen equipment.Creating pastries, baked goods, and confections, by** |
|  | **following a set recipe.Developing new recipes for seasonal menus.Decorating pastries and desserts to ensure beautiful and** |
|  | **tasteful presentation.** |
| **3-** | **Meeting with customers to discuss details and planning of custom-made desserts and pastries for special occasions, such as** |
|  | **weddings.Monitoring the stock of baking ingredients.** |
| **4-** | **Ordering new supplies, ingredients, and equipment for the pastry section, when needed, and within budget.Ensuring their section** |
|  | **of the kitchen adheres to safety and health regulations.Supervising and** |
|  | **Post-secondary training at a culinary institution.** |
| **5-** | **Certificate in culinary arts, pastry-making, baking, or relevant field.2 or more years’ experience working within the food** |
|  | **industry as a Pastry Chef, Baker, or relevant role.Working knowledge of baking techniques and the pastry-making** |
|  | **process.Creative ability with artistic skill in decorating cakes and other desserts.Keen attention to detail.In-depth knowledge of** |
|  | **sanitation principles, food prepar** |

**Pastry& Bakery Chef At City Premiere Hotel Apartments Dubai**

**From Mar 2012 to Mar 2014**

**Responsibilities:**

**1-** **Preparing a wide variety of goods such as cakes, cookies, pies, bread etc.**

**2- following traditional and modern recipesCreating new and exciting desserts to renew our menus and engage the interest of customersDecorating pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting 3- Meeting with customers to discuss details and planning of custom-made desserts and pastries for special occasions, such as**

**weddings.Monitoring the stock of baking ingredient**

**Pastry& Bakery Chef At LOTUS DOWNTOWN Dubai From Mar 2011 to Feb 2012 Responsibilities:**

**1-** **Prepare a wide variety of goods such as cakes, cookies, pies, bread etc.**

**following traditional and modern recipesCreate new and exciting desserts to renew our menus and engage the interest of customersDecorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and excitingMonitor 3- for baking ingredients such as flour, sugar etc.**

**make appropriate orders within budgetCheck quality of material and condition of equipment and devices used for cookingGuide and motivate pastry assistants and bakers to work more efficientlyIdentify staffing needs and help recruit and train personnelMaintain a lean and orderly cooking station and adhere to health and safety standards**

**Pastry& Bakery Chef At STELLA DIMAREL, EGYPT**

**From Mar 2011 to Feb/2012**

**Responsibilities:**

**baker or relevant roleGreat attention to detail and creativityOrganizing and leadership skillsWillingness to replenish professional knowledgeIn depth knowledge of sanitation principles,**

**food preparation and baking techniques and nutritionWorking knowledge of baking with ingredient limitations (pastries that are gluten free, sugarless etc.)Certificate in culinary arts, pastry-making, baking or relevant field**

**Worked as Asst. Pastry & Bakery Chef In CORAL SEA HOTEL HOLIDAY VILLAGE From Jul 2007 to Nov 2009**

**1- Operating and managing the pastry section of the kitchen and liaising with the Executive and Sous Chefs to ensure a successful working environment..**

**2- Preparing ingredients and handling baking and other kitchen equipment.Creating pastries, baked goods, and confections, by following a set recipe.Developing new recipes for seasonal menus.Decorating pastries and desserts to ensure beautiful and tasteful presentation.**

**3- Meeting with customers to discuss details and planning of custom-made desserts and pastries for special occasions, such as weddings.Monitoring the stock of baking ingredien**

**Worked as Chef de Partie In MAGIC LIFE HOTEL CHARM EL SHEIKH ,EGYPT From Feb 2006 to May 2007.**

**Worked as Demi Chef In MELIA SINAI HOTEL, EGYPT From Feb 2004 to Jan 2006.**

**Worked as Demi Chef In SWISS INN HOTEL IN EL-SOKNA From Feb/2003 to Jan /2004**

**Worked as FIRST COMMIES IN MOVE N PICK JOLLY VEIL CHARM SO SHEIKH From Apr 1999 till Feb 2003**

**Academic Details:**

**1-** **Certified in level 2 Award in food safety conducted by Municipality 27/12/2012**

**2-** **Certified and Awarded Junior Sous chef work in AQUA PARK HOTEL.**

**3- Certified and Awarded in Emirates Culinary Build and also awarded a Bronze Medal for GOLDEN COFFE POT CHALLANGE 2015 & 2016.**

**4-** **City Premiere Hotel Apartments Dubai opening team.**

**5- Egyptian chefs association certificate .**

**6-** **Certificate in hospitality leadership skills development of the American HOTEL & logging association.**

**7- Fire safety certificate from Egypt civil defence .**

**8-** **Opening certificate of (STELLA Die Mare beach HOTEL & spa) CHARM so SHEIKH.**

**9-** **Certificate of excellence for opening ( CORAL SEA HOTEL& RESORTS ).**

**Skills :**

**Language : Arabic – English**

**Microsoft office and software**

**I HEREBY DECLARE THAT THE ABOVE INFORMATION IS TRUE TO THE BEST OF MY KNOWLEDGE AND BELIEF AND NOTHING HAS BEEN CONCEALED OR DISTORTED.**