

Pastry chef

PROFESSIONAL EXPERIENCE

08/2010 to date **Park Hyatt (Sydney)**

I am part of a 5 person team responsible for providing pastries and bread for the Sydney Park Hyatt Hotel and Restaurant.

Officially hired to the position of Commis, my wealth of knowledge and experience enabled me to enhance the role and provide specialist advice and testing that resulted in changes to the products and services provided to the Hotel.

Responsibilities:

- Making the pastries for the restaurant,
- Preparing the pastries for the afternoon tea,
- Making the petits fours for functions and events,
- Baking bread.

Achievements:

- I designed, tested and put in place the recipes for the whole bread range at the Sydney Park Hyatt. Bread was initially subcontracted. It is now baked in house.
- I was integral in the design and test of new recipes for Viennese pastries.

09/2005 to 2009 Artisan Boulanger – Pâtissier (Paris)

In 2005 I took over the ownership and management of an existing bakery and pastry shop with 4 employees. I ran this successful business up until my move to Australia in 2009.

Responsibilities:

- Book keeping,
- Staffing,
- Customer service,
- Special orders,
- Stock management,
- Pastry,
- Baking for the afternoon batch.

Achievements:

- As the new owner, I re-designed the recipes for the entire pastry range to suit the current market.
- I also adapted the bread production method for a more streamlined and cost effective outcome.

09/1996 to 08/2005 Senior pastry chef (Paris)

Responsibilities:

- Management of the whole production line, from design to finished product;
- Stock management, ordering supplies.

09/1995 to 09/1996 Pastry Chef (Paris)

As part of my National Service, I was making pastries and deserts for a military restaurant in Paris.

09/1993 to 09/1995 Apprenticeship in bakery (Paris)

Brevet professionnel diploma at RITZ hotel, working for M Burban, MOF (Meilleur ouvrier de France) Baker.

Responsibilities:

- Making of several brands of breads,
- Making of Viennese pastry,
- Making of all the flour-based products.

DIPLOMAS

- 2005** ***Brevet de maîtrise supérieur Boulanger – Pâtissier (Bakery and Pastry)***
Chambre des Métiers de Paris
- 09/2001** ***Brevet de maîtrise Pâtissier (Pastry)***
Institut national de Boulangerie et Pâtisserie (INBP)
- 06/2001** **INBP Diploma**
Institut national de Boulangerie et Pâtisserie (INBP)
- 09/1996** ***Brevet de maîtrise Boulanger (Bakery)***
Chambre de Commerce et d'Industrie de Paris (CCIP) -
Groupe ESCF Ferrandi
Chambre des Métiers de Paris
- 02/1996** **Diploma in Bakery and Pastry Management**
Chambre de Commerce et d'Industrie de Paris (CCIP) -
Groupe ESCF Ferrandi

FURTHER TRAININGS

- 2006** **Sandwiches and toasts**
Ecole Bellouet Conseil
- 07/2000** **Pulled sugar**
Ecole Bellouet Conseil
- 07/2000** **Blown sugar**
Ecole Bellouet Conseil
- 11/1999** **Petits-fours**
Ecole Bellouet Conseil
- 09/1999** **Mousses**
Ecole Bellouet Conseil