



JASMINE

PASTRY CHEF

Summary

I am a skilled pastry chef with over 6 years of experience in baking, cooking, restaurant desserts and pastries in a michelin star restaurant . Strong expertise in creating unique and visually appealing desserts and traditional food. Detail-oriented and passionate about using fresh ingredients to produce delicious treats.



Nationality

France

Contact



Work Experiences



Pastry chef, Dubai jumeirah al qasr **2023-2024**

order, hygien process, management team with different nationality, kind management , respect of dead line .

Pastry sous-chef, 2021-2022 | summer and winter season

Management of the breakfast, lunch, tea time and dinner. Preparation of buffet mignardise, large-size cakes for special events.

Pastry sous- cheffe, ' 2021 | summer season

Real good experience, I learned to manage the staff with understanding, to make orders and manage stocks. Some weddings and corporate events

pastry chef de partie, Paris , France **2018-2021 | Learning alongside my studies**

First real experience, I learned to master all the fundamental techniques of French cooking and pastry-making. Management of use-by dates and stock replenishment. I was able to acquire a solid grounding in this prestigious establishment.

Skills



- Ability to make all types of dishes or desserts, buffets and special events with good logistics
- Strong attention to detail and presentation skills
- Knowledge of food safety regulations
- Ability to work well in a fast-paced and high-pressure environment and keep a good management

Additional Skills



- ✓ Communication
- ✓ Teamwork
- ✓ Leadership
- ✓ Creative

Education



PARIS

2018-2021

- Pastry bachelor
- additional mention dessert plate