



# 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.



### Date of Birth

10 July 2003

### Nationality

France

### Address

[Redacted], Miami Beach, FL 33139

### Contact



[Redacted contact information]

## Work Experiences



### Pastry chef, [Redacted] Dubai jumeirah al qasr 2023-2024

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

### Pastry sous-chef, [Redacted] Arc panorama 2021-2022 | summer and winter season

Management of the "lounge belveder" area, breakfast, lunch, tea time and dinner.

Preparation of buffet mignardise, large-size cakes for special events.

### Pastry sous- chef, [Redacted] portovechio 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 2018-2021 | Learning a [Redacted] Paris, France

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



[Redacted] - HOTEL SCHOOL OF [Redacted]  
2018-2021

- Pastry bachelor
- additional mention
- dessert plate