

INDIRA LAKHMANI

PASTRY COMMIS

Contact DETAILS:

Address

HOUSE NO-886, JATASHANKAR,
GORAKHPUR. UTTAR PRADESH,
INDIA.

Phone

+917459877392

E-MAIL

sbdianindira04@gmail.com

CAREER OBJECTIVE.

I am a passionate and aspiring Pastry Chef seeking industry experience in creating innovative and delicious desserts for restaurants, events, and fine dining affairs. I'M adept in creating French pastries, plated desserts, chocolates, and a variety of confections. I adapt quickly and communicate effectively, and I'm keen to learn advanced pastry techniques, food safety knowledge and ground myself in a strong understanding of the principles of pastry design in a reputed institution.

Language

- English
- Hindi
- sindhi

ACADEMIC BACKGROUND

- **ACADEMY OF PASTRY AND
CULINARY ARTS.**

MAY 2022|GURGAON

CITY AND GUILDS CERTIFICATION (LEVEL-2)

- **ACADEMY OF PASTRY AND
CULINARY ARTS**

AUGUST 2021-JUNE 2022|GURGAON

ADVANCE DIPLOMA IN PASTRY ARTS.

COMPLETED 1440 HOURS OF HANDS ON TRAINING WITH AN
OVERALL A GRADE.

- **BACHELOR IN COMMERCE,
AMITY UNIVERSITY.**

AUGUST 2017-JULY 2020| NOIDA

SECURED 1ST division with merit with a final percentage of
70.02%

- **CLASS XII AT THE ASIAN SCHOOL**

APRIL 2016-MARCH 2017| DEHRADUN

Secured 85% aggregate in the Central Board Of Secondary
Education (CBSE) examinations.

- **CLASS X AT METROPOLITAN SCHOOL**

APRIL 2014-MAY 2015| GORAKHPUR

Secured 75% aggregate in the Indian Certificate Of
Secondary Education (ICSE) examinations.

key skills.

- Proficient in dessert making.
- Techniques such as French pastries and plated deserts
- Well-versed in aesthetics and design, with a focus on chocolate decoration
- A keen interest in improving Customer Service skills.
Enthusied about Menu development and Quality Assurance

Experience

- **Pastry Trainee at The Residence(BY CENIZARO)**

JULY 2022-OCTOBER 2022 | MAURITIUS.

- Preparation of final products for the Buffet.
- Preparation of plated desserts for A la Carte menu
- Managing live waffles & pancakes counter in breakfast buffet.
- Aimed to achieve high levels of client satisfaction, which resulted in high level of repeat clients.

- **Marketing Trainee at M\S HARI SANGAT EDIBLES.**

MAY 2019. | GORAKHPUR

Completed summer internship as a marketing trainee in a confectionary firm.

References.

Mr. Nischal Bawoohany

Pastry chef at THE RESIDENCE, MAURITIUS

Phone: =23057912284

IMRITA AUKHEZ

HUMAN RESOURCE MANAGER at THE RESIDENCE, MAURITIUS

Phone: +23052582406

"A COLLECTION OF MY WORK"

