

Fernando Gomes

Title: Pastry Chef

Location: Porto, Portugal

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Summary

Creative pastry chef with 12 years of experience specializing in traditional Portuguese pastries and modern dessert techniques. Known for innovative flavor combinations and artistic presentation.

Experience

Confeitaria do Bolhão – Porto

Head Pastry Chef

March 2020 – Present

- Managed pastry kitchen operations and a team of 5 pastry chefs.
- Created seasonal dessert menus and special event offerings.
- Developed recipes for traditional Portuguese pastries with modern twists.

The Yeatman Hotel – Vila Nova de Gaia

Pastry Chef

June 2017 – February 2020

- Produced high-end desserts for two-Michelin-starred restaurant.
- Specialized in chocolate work and sugar decorations.
- Collaborated with executive chef on tasting menus.

Pestana Palace Hotel – Lisbon

Junior Pastry Chef

August 2014 – May 2017

- Prepared desserts and pastries for fine dining restaurant and events.
- Assisted in pastry kitchen operations.

Pastelaria Batalha – Porto

Pastry Cook

September 2011 – July 2014

- Produced traditional Portuguese pastries.
 - Assisted with bakery operations.
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Education

Escola de Hotelaria e Turismo do Porto – Porto*Advanced Diploma in Pastry Arts**2009 – 2011***Portuguese Pastry Academy – Lisbon***Certificate in Traditional Portuguese Pastry**2008 – 2009*

Skills

- Traditional Portuguese pastries
- Chocolate work, Sugar art
- Menu development, Recipe creation
- Portuguese (native), English (intermediate), Spanish (basic)
- Food costing, Inventory management