NISHIMWE DJARIA

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Kigali, Rwanda



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"Optimist, motivated and determined"

About me. Creative and dedicated **Pastry Chef** with a proven record of excellence, **6 years of experience**, specializing in crafting exquisite desserts and pastries that delight guests from around the world. Passionate about transforming the finest ingredients into edible works of art, maintaining the highest culinary standards, and leading pastry teams to success. Adept at innovation, presentation, and ensuring every sweet creation contributes to unforgettable guest experiences.

SKILLS

Advanced Pastry & Dessert Techniques

International Pastry Trends

Menu Innovation & Recipe Development

Team Leadership & Mentorship

English Arabic

Swahili

Softwares: Excel, Word,

PowerPoint, Outlook, Photoshop, ,

Al tools like GPT, Gemini, Claude.

EDUCATION

Kigali, Rwanda

2017 - 2020

2005 - 2012

Culinary Art

Saint Paul

Primary School

GS Kabusunzu

EXPERIENCE

Jan. 2023 – Now Kigali, Rwanda

Stafford Coffee Brewers

Chef Pastry

- Directed all pastry and dessert operations onboard, delivering high-quality creations for guests and crew alike.
- Designed and executed innovative pastry menus reflecting international trends and seasonal ingredients
- Managed daily production schedules and ensured compliance with sanitation and

Jan 2021 – Dec 2022 City, Country

Serena Hotel

Chef assistant

- Assisted in the preparation of gourmet pastries, breads, and desserts for multiple
- Supported the Head Pastry Chef in production planning, quality control, and plating design.
- Contributed to the creation of signature desserts that enhanced brand reputation.

INTERESTS

- ✓ Passionate about culinary artistry and perfection in every detail.
- ✓ Committed to continuous improvement and professional growth.
- Highly adaptable to long voyages, changing environments, and multicultural teams.
- √ Strong interpersonal and leadership skills with a focus on collaboration and excellence.