



RITESH RAVINDRA PAKHARE

PASTRY CHEF

OBJECTIVE

As an experienced pastry chef, I excel in creating customised cakes and have a strong enthusiasm for expanding my repertoire of recipes.

ABOUT ME



mukundrao ambedkar
nagar , vashi naka ,
chembur, mumbai-74



8879200954



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com



22-09-1998

SKILL

customised cakes ● ● ● ● ●

3D fondant decoration ● ● ● ● ●

cookies , breads ,
tarts , pie ,
brownie, desserts ● ● ● ● ●

tea cakes ● ● ● ● ●

INTEREST



Photography



dance



Reading

EDUCATION

2017/06
2020/03 ● RAMANATH PAYYADE COLLEGE OF
HOSPITALITY MANAGEMENT STUDIES

B.sc (HS)

2015/05
2016/03 ● DR. AMBEDKAR COLLAGE OF ARTS ,
COMMERCE AND LAW

HSC



2014/06
2015/03 ● CHEMBUR HIGHSCHOOL

SSC

EXPERIENCE

2021/06
2024/08 ● CAKES AND CHEMISTRY (FACTORY OUTLET)
pastry chef CDP

1. Develop innovative cake recipes using quality ingredients
2. Baking and making
3. Stock Monitoring
4. Customised cakes
5. Breads
6. cookies
7. brownies
8. tea cakes
9. tarts
10. inventory
11. 3D fondant decoration
12. Proven ability to manage a team, ensuring smooth production flow and timely delivery.
13. Skilled at optimizing recipes

-  chess
-  Music

LANGUAGE

- English
- marathi
- Hindi

2020/10	●	<u>CHAAYOS</u>
2021/03		senior chai trainer
		1.Stock Monitoring
		2.Inventory Handling
		3.Making and Preparation of Food Items
		4.Hygiene Activities
		5.Customer Handling
2018/06		<u>HOLIDAY INN MUMBAI (INTERNATIONAL</u>
2018/10	●	<u>AIRPORT)</u>
		trainee
		all 4 core departments
		1.Kitchen
		2.Housekeeping
		3.Front Office
		4.Food & Beverage
2015/10	●	<u>ICE BERG</u>
2016/12		cafe manager