



**JAMALU DEEN SHEIKH**

**POSITION APPLIED FOR EXECUTIVE PASTRY CHEF**

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### **OBJECTIVE**

"Seeking a Cluster or executive Pastry Chef position where I can use my skills to provide exceptional services. Strive to do my best and excel in my commitment."

### **SKILLS AND STRENGTH**

A totally focused professional, with 20+ years of international work experience. Highly creative and imaginative, goal orientated and target driven self-starter. Able to work calmly under pressure. has always excelled and goes out of the way to ensure guest satisfaction. Hands on work approach, knows about the areas of improvement and works relentlessly to convert them to my strengths. Being aware that, I am as good as my team, like spending time and energy to train and motivate them. I ensure responsibility for individuals to meet and excel in their skills to fill company requirement with attention to quality, accuracy and fine detailing.

I strongly believe anything is achievable with challenging work, commitment and can make a difference?

Strong experience working in luxury hotels, 4-5-stars & and standalone restaurants as Pastry chef

Deep knowledge of pastries, desserts, chocolate, artisan bakery, wedding and all occasion novelty cakes and show cases various display.

- Good understanding of P&L, budgeting process,
- Skilled at using all types of baking equipment's
- Ability to mix various ingredients to develop new product.
- Ability to develop pastry and baking recipes for large quantity production
- Ability to develop fine dining and high-end menu's and food items.

## AREAS OF EXPERTISE

Pastry, Gourmet desserts, Artisan Bakery Ice Cream and Chocolates, Project Planning, New product development. Sanitary Handling, Food and Service Techniques, Work within Pre-Established Budget, Marketing Strategies, Report Preparation with track records, Researching Current Trends.

## ACADEMIC BACKGROUND

Degree	Institute	Year of Passing	Marks
4 YRS, BACHELOR'S DEGREE IN HOTEL MANAGEMENT AND CULINARY SCINCE	BUNDEL KHAND UNIVERSITY CAMPUS JHANSI HOTEL MANAGEMENT & CATERING TECHNOLOGY.	2002.	53.6%
H.S.C. (10+2)	R.C. VOCATIONAL STUDIES & TRAINING INSTITUTE MATURA U.P. RSPUP.BOARD	1995	62.2%
S.S.C.(10th.)	R.C. VOCATIONAL STUDIES & TRAINING INSTITUTE MATURA U.P. RSPUP.BOARD	1993	61.3%

**CAREER:**

**Position: Executive Pastry Chef (Independent / Free Lance).**

**Culinary Consultant**

**1.Uttaranchal bakers and Confectionary New Delhi**

**2. Cake house Dehradun**

05th. June 2024 consulting to untill present

**Position: Head Pastry Chef**

**(Al Riyadh Food Trading Company)**

**VARI BRASSERIE AND GRILL**

**Riyadh Saudi Arabia**

26th. January 2023 to 18 March 2024

**International Mission.** (Development, Implementation, New Produce Items and Recipes, Menu Creation selected to fit each structure, Technical Data, Standardization, Support, and full Culinary Services. Cuisine, Pastry, Viennese pastry, Bakery, Delicatessen). Culinary and Service Staff Position Training and Supervising. Food Safety and Sanitation / HACCP. Price Controls and Food Cost goals, maximizing profitability. Scheduling, ordering of all kitchen food supplies, utensils, and equipment. Restructuration, Opening / Pre-opening, Advise.

From Indian nationality, strongly specialized in "Hotel Management " Cuisine, Pastry ,Bakery and chocolatiers " of which More than twenty years worked with internationally in multicultural environment and in various sector as hotels ,restaurants, clubs and catering, stans lone bakery & pastry shop, Inflight Catering, divisions gained knowledge as a high volume of over industries where I had different responsibilities".

**Warwick Hotels & Resort's \*\*\*\*\* Al -Khobar kingdom of Saudi Arabia**

Hotel website: <https://warwickhotels.com/al-khobar/about-us/>

**Position: Pastry Chef**

25th. February 2018 -To 5th Jan. 2023

(Pre-opening team member. Opening the kitchen with Multinational Expat Managements of Warwick)

**Hotel Elite Resort & Spa's \*\*\*\*\* kingdom of Bahrain**

**Position: Pastry Chef**

17th. May 2015 -To 25th. Dec 2017

**The Park Hotel \*\*\*\*\* New Mumbai India**

**Position: Head Pastry Chef**

From: 19 nth. April 2013 – TO 30th. March. 2015

**Lite Bite Foods Pvt. Ltd. Delhi Gurgaon Haryana India**

Position: Executive Pastry Chef

From: 27th. Feb. 2012 TO 28th Feb. 2013

**The Park, New Mumbai \*\*\*\*\* India**

Position: Sr. Pastry chef

From: 04th. Dec 2006 –13nth. jan.2012

*(As a pre-opening team member)*

**The Lesmoyne Classic Hotel \*\*\*\*Hampshire UK.**

Position: Pastry Chef

From: 1st.Sept. 2005 to 10th.Nov 2006

**Sheraton ITC. Grand Maratha \*\*\*\*\* Mumbai, India**

Position: Pastry Sous Chef

From: 30th.Dec 2002 – 17nth. Aug 2005

**Marriott Renaissance \*\*\*\*\* Mumbai India**

Position: Assistant. Pastry Chef From: 01st. June 2002 – 15nth. Dec. 2002

*(Pre-opening team member. Opened the kitchen operations with German executive chef Oliver kloff)*

**(3)**

**Armed forces officer's hotel & club \*\*\*\*\* Abu Dhabi U.A.E.**

**Position: Pastry Chef de Party**

From: 25th. Jan 1997 – 25th. Jan. 1998

*(Pre-opening team member and successfully opened the kitchen operation with German executive Chef Claus Tebrake Managed by Abu Dhabi National Hotels Company)*

**The Ambassador Hotel \*\*\*\*\* Mumbai India** Position: Commi Chef

From: 01st. May 1995 – 05th. Jan 1997

**TRAINING EXPOSURE**

**The Leela Kempinski \*\*\*\*\* Mumbai India**

From: 01st. June 2001 to 30th. November 2001.

Industrial exposes Release training (Mumbai) for six months

**ACHIEVEMENTS & SKILLS**

2006 - Played a key role in planning and setting up of the pastry kitchen at The Park Navi Mumbai. Successfully pre-opened & launched the bakery and pastry operations and setup

2004 - Managed the Mr. Adnan Sammy (Bollywood personality) Birthday party and many more for top Bollywood stars at ITC. Grand Maratha Sheraton Mumbai

2004 –key role played with the team at Grand Maratha Sheraton to enable the property its ISO2002 Certification

2004 –key role help achieve the HACCP certification issued by BSI India.

1997 - Coordinated and participate smooth operations for the Grand reception hosted by the Abu Dhabi Royal highness of King (Shaikh Zayed)

1997 – Coordinated and participate more than 3000 Pax Iftar bakery and deserts menu every day the month of Ramadan for Grand mosque Abu Dhabi.

### **COMPUTER ABILITY**

Operating Systems : MS DOS, Windows.

Packages : MS Word, MS Excel, MS Power Point. Basics

Others : Internet, E-Mail operation.

### **LANGUAGES**

English, Hindi and Urdu read write and speak.

### **INTERESTS**

Music, Cricket, Reading, Cooking.

### **Permanent Address:**

Rao Mention C-4 Turner Road climent Town

Dehradun (India) Pin: 248002

PERSONAL DETAILS

- Father’s Name: Fazal Hussain. Sheikh.
- Religion: Islam
- Marital Status: Married.
- Nationality: Indian
- Place of Birth: Uttaranchal India
- Date of Birth: 12-01-1977

PASSPORT'S DETAILS

- Passport No: N6315356
- Place of Issue: Mumbai India.
- Date of Issue: 18-01-2016
- Date of Expiry :17-01-2026

REFERENCES

NAME & POSITION	COMPANY	MOBILE NO.	E-MAIL ID.
Chef Sharad Dewan (Food production Director)	The Park Hotels, Kolkata, India	+91-9748125511	sdewan@theparkhotels.com
Chef Baksheesh Dean (Executive Director)	Prime Gourmet Pvt., Ltd. New Delhi India	+91-9810282026	bakshish.dean@gmail.com
Chef Mandar Sukhtantkar (Executive Chef)	The Park Hotel, Hyderabad, India	+91-8008298887	mandaar@hotmail.com

DECLARATION:

*I am confident of my ability to work as an Executive Pastry Chef and I hereby declare that the information furnished is true to the best of my knowledge.*

Date:

Place: Mumbai. India

Jamaludeen Sheikh