



# DANIEL S

## PASTRY COOK

### PROFILE INFO

- A creative, detail-oriented Pastry Cook with over 3 years of experience crafting high-quality pastries, desserts, and baked goods.
- Aspiring pastry chef with a strong interest in the art of baking and pastry design. Eager to leverage knowledge gained from a Professional Bachelor's degree in Hotel Management
- I aim to contribute my energy and enthusiasm to a dynamic pastry team while enhancing my skills in baking

### CONTACT



+91 96298 90481



[danielsanthiyagu@gmail.com](mailto:danielsanthiyagu@gmail.com)



Trichy, India

## EDUCATION HISTORY

### Bachelor's in Catering and Hotel Management

Alagappa University - Trichy, India - 2021

### Higher Secondary

Montfort Matric Hr. Sec. School - Manaparai, India - 2018

## WORK EXPERIENCE

### Pastry Cook - Accuro Specialist and Support Services - Dubai, UAE

Jul 2023 - Present

- Serving food to patients according to their diet with special care.
- Following high standards of hygiene and HACCP procedures.
- Preparing sugar-free desserts, cakes, and puddings for patients.
- Ensuring correct food and cooling temperatures according to HACCP procedures.
- Maintaining food safety practices.

### Bakery and Pastry Cook - Commi II The Residency Tower - Chennai, India

May 2023 - July 2023

- Prepared a variety of pastries, breads, and desserts, adhering to recipes and presentation standards.
- Followed health, hygiene, and HACCP procedures to ensure product safety and quality.
- Keep records of supplies and equipment inventories
- Monitored and maintained the temperature of ingredients and finished products to ensure freshness.
- Ensure quality of finished products by checking them for taste and presentation.

### Bakery and Pastry Cook - Commi II The Residency Tower - Chennai, India

March 2022 - March 2023

- Assisted in the preparation of baked items like pastries, bread, and desserts under the guidance of senior chefs.
- Ensured cleanliness of work areas and maintained hygiene standards at all times.
- Followed HACCP procedures for safe food handling, storage, and temperature control.
- Assisted in managing inventory and restocking ingredients for daily operations.
- Participated in regular training to improve baking and decorating skills.

## KEY RESPONSIBILITY AREAS

- Developed a variety of delicious and visually appealing desserts for the restaurant's menu
- Planned and prepared daily production for banquets and special events
- Maintained high standards of quality control and sanitation regulations
- Responsible for ordering, receiving and stocking inventory
- Assisted in developing menus and creating desserts for special occasions
- Maintained a clean, orderly and safe work environment
- Collaborate with the culinary team to create customized wedding cakes and pastries for high profile events
- Managed inventory and ordered supplies, ensuring sufficient stock levels and minimizing waste
- Collaborated with the head chef to create delectable pastries for a high-volume bakery, meeting daily production targets while maintaining quality
- Positive and professional approach, with good communication skills
- Cooperate and assists with Team members to create a positive environment that results in high standards of customer service
- Applying and monitoring HACCP and food safety procedure
- Ensuring all desserts preparation is carried out in accordance with food hygiene procedures

## PROFESSIONAL SKILLSET

- Pastry Baking
- Patisseries Equipment Ops.
- Food Safety and Sanitation
- Recipe Development
- Cake Decoration
- Bread making

## SOFT SKILLS

- Creativity
- Time Management
- Team work
- Multi-tasking
- Communication
- Attention to Detail
- Flexibility

## DECLARATION

I hereby declare that all the details provided above are true to the best of my knowledge.