

PERSONAL DETALS

Name **Mohammad Anwar Hussain**
Date Of Birth 10 April 1987 - India
Nationality INDIAN
Passport No S1431809
Address House No- 905 Sector 28 Gurgaon 122002 India
Marital status Single
Language Known English, Hindi, Bengali
Mobile +91 8750657277 / 8178963108
Email chefanwar55@gmail.com
Hobbies Cooking, Baking and Decorating cakes and Cupcakes, Food Photography



OBJECTIVE

Seeking a position of pastry chef in your organization if I would get a chance to put into use and execute my pastry/cake decorating skills and my knowledge of baking in such a way that proves to be useful for the bakery and also helps me to move ahead on the path of my dreams.

EXPERIENCE

HEAD CHEF

AR.Bakes - Thrissur Kerala India.
December-2016-february-2018

Supervised duties of pastry staff and taking care of all orders like ornamental cakes menu planning quality improvement and also adhere to guidelines stated by department and company.

Senior CHEF DE PARTY

The Bristol Hotel – Gurgaon India.
November- 2015 - December 2016

Performed baking activities in accordance to the hotel's menu Supervised and coordinated efforts of the baking staff to produce puddings, icings and other fancy pastries. Directed pastry staff in task performance Inspected kitchen and baking equipment for cleanliness and workability Requisitioned supplies and equipment Prepared budgets and supervised apprentices.

HEAD CHEF

The Cupncake Factory Gurgaon India.
October-2012-february-2015

Prepared all Cupcakes items as available and ordered in market including cookies, breads and brownies, Cake, Cupcakes, Decorated and presented desserts and pastries attractively. Supervised production operations of Cupcake segment. Ensured high quality check at every stage of Cupcake cooking zone. Directed and monitored Cupcake players. Provided pastry staff with consistent training and leadership as needed. Ensured steady quality through normalizing production recipes. Maintained clean and well organized kitchen always

Senior BAKER

Compass-Group-Gurgaon India.
August-2011- August 2012

RBS GURGAON

Performed baking activities in accordance to the Kitchen menu.

BAKER

Compass Group- Bangalore – India.
February-2011-July -2011

Canadian International School (Bangalore)

Performed baking activities in accordance to the Kitchen menu.

Commi I Bakery

CARASID Cake Shop - GOA India
Nobember-2008 – August 2010

Baking bread, cakes, pastries and other items. Maintain the premises of baking area

BAKER

RIG - Mumbai Sea India
December-2007-March 2008

Preparing Dessert For Lunch and Dinner and also Baking bread, cakes, pastries and other items.

CAREER SUMMARY

To describe myself in brief, I am a professional, Pastry Chef and Cake Designer 10 years of experience as an innovative Chef with an exceptional record of service and international experience in handling multiple clienteles and expertise in all facets of Baking and cooking in field of Bakery and cake shop I have acquired skills in making figurines from Fondant. I have flair for creating customized cakes, cupcakes, cookies, bread, tarts and desserts. Proven dedication and ability to exceed customer expectations.

EDUCATION

10th

Krishna Nagar School – Kolkata India

2002

Strong experience working in a bakeries and hotel and as Pastry Chef/Baker. Profound knowledge in supervising pastry baking operations. Deep knowledge of pastries, desserts, pies, chocolate tiers and occasion special cakes. Familiarity with all aspects of bakery preparation. Skilled at using dough formers, mixers and other baking equipment's. Ability to mix various ingredients to develop new desserts. Ability to develop pastry and baking recipes for large quantity production.

SKILLS

Computer Basics Microsoft Office (Word, Excel, PS + Corel draw) for food photography and I have Very good understanding of quality, and distribution and taste of all bakery products e.g. cakes, Cupcakes breads, tarts, sweets, cookies, puffs, Desserts Fondant Cake, I have good knowledge of ISO Food Safety, and Food Hygiene, HACCP.

QUICK LEARNER

Furthermore quick learner, consistently keeping abreast with new technologies, combined with rare levels enthusiasm committed and able to work under pressure and adverse situation

