

Rami Shoula

Pastry Chef

Profile

Experienced and passionate Pastry Chef with over seven years of industry experience, creating innovative and highly pleasing desserts for restaurants, events, and fine dining affairs. Adept in creating artisan breads, desserts, pastries, chocolates, and a variety of confections. Bringing forth advanced pastry techniques, food safety knowledge, and a strong understanding of the principles of pastry design.

Employment History

Executive Pastry Chef at Martin's Catering and Events, New York

November 2014 — September 2019

- Served as the Executive Pastry Chef, creating rotating and seasonal desserts for events.
- Prepared special desserts for off-site events.
- Created a large variety of baked goods, pastries, and confections.
- Incorporated themes and art into pastry creations.
- Created specialty cakes for weddings, and other events.
- Held private pastry creation demonstrations for those interested in baking and pastry arts.
- Aimed to achieve high levels of client satisfaction, which resulted in a high rate of repeat clients.

Pastry Chef at Apollo's Fine Desserts, New York

June 2012 — October 2014

- Handled all aspects of pastry production on a daily basis.
- Hired and trained pastry assistants.
- Introduced new desserts on a monthly basis.
- Specialized in the creation of gourmet cookies and pies.
- Catered desserts for special occasions.

Education

Associate of Baking and Pastry Arts, CIA, Hyde Park

August 2009 — May 2011

High School Diploma, Chappaqua High School, Chappaqua

September 2005 — May 2009

Internships

Pastry Chef Apprentice at Coco and James, New York

April 2011 — May 2012

References

James Montez from Coco and James

jmontez@cocoandjames.org · 212-334-4859

Details

romioshoula@gmail.com

Skills

Knowledge of Food Chemistry

Dessert Making Techniques

Aesthetics and Design

Excellent Customer Service Skills

Food Safety and Sanitation Practices

Menu Development

Quality Assurance

Kristin Higgins from Apollo's Fine Desserts

kristin@apollosdesserts.com · 212-987-7656

Martin Dietrich from Martin's Catering and Events

dietrich@martinscatering.org · 212-222-9889