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| 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 HistoryExecutive 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. |  |  |  | | --- | --- | |  | EducationAssociate of Baking and Pastry Arts, CIA, Hyde Park August 2009 — May 2011 High School Diploma, Chappaqua High School, Chappaqua September 2005 — May 2009 |  |  |  | | --- | --- | |  | InternshipsPastry Chef Apprentice at Coco and James, New York April 2011 — May 2012 |  |  |  | | --- | --- | |  | ReferencesJames Montez from Coco and James [jmontez@cocoandjames.org](mailto:jmontez@cocoandjames.org) · 212-334-4859 Kristin Higgins from Apollo's Fine Desserts [kristin@apollosdesserts.com](mailto:kristin@apollosdesserts.com) · 212-987-7656 Martin Dietrich from Martin's Catering and Events [dietrich@martinscatering.org](mailto:dietrich@martinscatering.org) · 212-222-9889 | | DetailsSkills  |  |  | | --- | --- | | Knowledge of Food Chemistry | | |  |  |  |  |  | | --- | --- | | Dessert Making Techniques | | |  |  |  |  |  | | --- | --- | | Aesthetics and Design | | |  |  |  |  |  | | --- | --- | | Excellent Customer Service Skills | | |  |  |  |  |  | | --- | --- | | Food Safety and Sanitation Practices | | |  |  |  |  |  | | --- | --- | | Menu Development | | |  |  |  |  |  | | --- | --- | | Quality Assurance | | |  |  | |