



Zahid Shaikh

Bakery Pastry chef

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📍 Mumbai, India

SUMMARY

Seeks to obtain a position that will utilize and challenge the professional skills and field experience that have acquired, while offering positive growth and development within the organization.

Positives and self-motivated chef seeks challenging fast paced kitchen with an emphasis on quality food.

Experience of producing quality baked goods by hand as well as by machinery.

Can remain focused for long periods when carrying out repetitive tasks.

EXPERIENCE

PASTRY CHEF

12/2021 - 01/2024

SMOKY BAY RESTAURANT [AFRICA MALAWI]

Developed an innovative approach to creating new and exciting pastries for a variety of special occasions.

Planned and prepared daily production for restaurant and Created custom desserts for high-end weddings and special events.

Trained and supervised junior level pastry cooks.

Maintained a clean, orderly and safe work environment

DCDP CHEF

02/2021 - 12/2021

DAFFODILS CAKE SHOP & ESTELLA RESTAURANT [MUMBAI]

Working with sous chef monitoring the bakery and confectionery and fully range of bakery products like baking and finishing of cakes and desserts.

Assisting in planning,preparing,coordinating and directing of desserts for catering operation, dinning services and banquets.

HEAD BAKERY CHEF

09/2018 - 11/2020

BURJLAN RESTAURANT [OMAN]

Monitored and maintained all sanitation techniques and practices to keep a safety standard as stated by the local health department to include nutritional guidelines and allergic concerns.

Ensured to restock optimally all kitchen supplies and raw materials as needed during routine kitchen service minimizing shortages and negatively impacting customer services

COMMI 1, BAKERY & PASTRY

01/2018 - 09/2018

DRINKERY 51 [MUMBAI]

Worked with Corporate and Celebrity Chef and assisted them in planning and preparing of pastries to order and desserts for catering operations,dining services, banquets and for the restaurant.

Preparing a wide variety of goods such as cakes, cookies,pies,tarts,mosses,panna cottas etc. following traditional and modern recipes.

PASTRY CHEF

07/2017 - 12/2017

FRANCESCO PIZZERIA [MUMBAI]

Responsible for preparation of desserts, various types of pizza base and breads for dining services units and specially for restaurant. Baking, shaping and finishing high quality breads of different varieties and sizes.

Maintaining the bakery production schedule by following a strict daily Routine

COMMI 1, BAKERY & PASTRY

12/2016 - 07/2017

SUGAR OVERDOSE [MUMBAI]

Assist with menu development present new ideas and create kitchen organization for successful execution.

Worked with the owner to develop and oversee the plans for controlling budgeted food and labor costs. Responsible for the preparation of food items. Maintaining the equipment and the cleanliness of surrounding.

COMMI 2, BAKERY

03/2016 - 12/2016

LE-PAIN-QUOTIDIEN [Mumbai]

Assist with menu development of recipes, cooking procedures and food presentation.

Assist with Sous Chef and team members for develop working knowledge of all food outlets, menu preparation as well as presentation.

Worked as a team to achieve standard in the preparation and delivery of food items.

COMMI 2, BAKERY

06/2015 - 12/2015

LITE BITE TRAVEL FOOD & LTD [MUMBAI]

Cooking the exact number of items ordered by the customer, working on several different orders simultaneously.

Operating large volume of cooking equipment such as heavy dough kneader machine and dough sheeter.

Cooking and packaging batches of foods such as variety of sandwich bread, croissants, puffs, etc. Which are prepared to order or kept preserved until sold.

COMMI 2, BAKERY

05/2014 - 05/2015

INDIGO DELICATESSEN, [MUMBAI]

All aspects of food preparation and handling. Obtaining and completing customer orders.

Preparing a variety types of breads on a daily basis needed for services.

Responsible for closing down the bakery line and pastry kitchen at the end of the night including all equipment used, wrapping and chilling perishables, locking the ice cream.

COMMI 2, BAKERY

05/2013 - 04/2014

NOVOTEL HOTEL [MUMBAI]

Worked with the Executive Bakery Chef, monitoring a full range of bakery products on an as needed basis.

Properly preparing all production for both restaurant and banquets of desserts, cakes, bread rolls and bread loaf.

Help to reduce leftovers by monitoring productions and properly store all items and utilize.

APPRENTICE IN BAKERY & CONFECTIONERY

04/2012 - 04/2013

SEA PRINCESS HOTEL [MUMBAI]

Work closely with Assistant Chef and the team to identify learning methods and develop training materials focused on defined learning and program.

Measuring, mixing ingredients, weighing, baking or cooking to a specifed temperature and while in the kitchen handle weekly inventory.

EDUCATION

Bakery and Confectionery Mumbai college of Hotel management - Diploma course	04/2013 - 04/2014
Commerce Rizvi college - HSC	05/2009 - 02/2011
Maharashtra board study Holy cross high school - SSC board	03/2009

CERTIFICATES

SKILLS

Baking,pastry shaping,desserts plating,etc.	Leadership
Cake decoration and Assembly	Teamwork
Customers service	Fast learner
	Time management

LANGUAGES

Hindi	Native	English	Fluent
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