



Permis B,E,EC.

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Amboise (37400)

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CHEF AND PRODUCTION MANAGER, Senior

EXPERIENCES PROFESSIONNELLES

- janv. 2022 / déc. 2022** SAVEUR DU MONDE CAFÉ , South Carolina, Charleston
Pastry, and development of receipts.
- janv. 2021 / déc. 2021** **CHEF AND PRODUCTION MANAGER**
PASTRY
Charge of production, recipes, training responsible chocolate lab and ice lab. Bakery lab, Pastry Lab. 110 People in charge.
- janv. 2017 / déc. 2020** DUCROS'S KITCHEN, NANNING CHINA
Home. Takeaway, pastry, ice cream parlor, caterer, pizza. Pastry courses, and the basics of French cuisine. Organization of cocktails and events.
- janv. 2015 / janv. 2017** FREE LANCE
new dessert ranges, Noumea in NEW CALEDONIA (6 months), Training of pastry chefs, creation of the dessert menu in Faro, PORTUGAL (5 months).
- janv. 2014 / janv. 2015** **CHEF PATISSIER**
Café de la Paix, Nanning (Guangxi) - CHINA
Pastry creation for the restaurant and the shop. Confection of bread. Training of Chinese Pastry Chefs.
- janv. 2010 / janv. 2014** FREE LANCE
*(4 months during the presidential elections, for President Mr. Sarkozy)
Work on plans, setting up laboratories, creation of desserts, recruitment and training pastry chefs, stock management.*
- janv. 2007 / déc. 2008** **Development stage**
GLACIER TRAINING
- janv. 2003 / janv. 2007** **CHEF PATISSIER**
Pastry
Creation, pastry, ice cream, desserts, events, personal management, inventory management.
- janv. 2002 / janv. 2003** Director PAT' A PAIN (fast food) - Font bouillant (03)
Personnel management, recruitment, implementation, sales, consulting, board management.
- janv. 2000 / janv. 2002** **CHEF EMPLOYEMENT**
HEAD PASRTY
Staff management and training, creation of the dessert menu, consulting, event organization.
- janv. 1998 / janv. 2000** **CHEF EMPLOYEMENT**
PASTRY
Responsible for the staff, creation of the pastry shop, and event organization.

- janv. 1996 / janv. 1998** **GLACIER CHOCOLATIER**
MAISON NARDEAU, PATISSERIE FINE - GLACIER - CHOCOLATIER (Beauvais 60)
CAP Pastry/ BM, Specialization, fruit work, coulis, mousse, cream, decoration.
- janv. 1990 / janv. 1996** VOLUNTEER COMMITMENT, ELITE SHOOTER. 3rd Parachute and Infantry Regiment of Marine and Airborne. Special forces. Operational fall. Carcassonne (11)

DIPLOMES ET FORMATIONS

- sept. 1996 / juin 1998** **Formation in Pastry, CAP/BM Pastry Chef (maison Nardeau, specialty fine pastry, fruit work, Ice cream) - CAP**
- sept. 1994 / juin 1995** **Study in Behavior, Physionomy and Investigation**
- sept. 1993 / juin 1994** **First aid training and obtaining the BNS**
- / juin 1989** **Bac B - BAC**
Lycée Maurice Genevoix Decize (58)

COMPETENCES

Takeaway, pastry, ice cream, work, Master Word, Works Excel, Windows knowledge, set bios, Intervene, system, troubleshoot, configure, format

COMPETENCES LINGUISTIQUES

Anglais

CENTRES D'INTERETS

Martial arts, Tai, Chi, bodybuilding, jogging, krav maga, Bricolage, travel, computers, motorcycles, parachuting, pastry