



THEODORE S

PASTRY CHEF

Pastry chef with more than 20 years of experience in mass production of sweets, ice cream, chocolate production, desserts a la carte, events, customer service and more.

WORK EXPERIENCE

CONTACT

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EDUCATION

KETEK GALATSIUO
PUBLIC VOCATIONAL
TRAINING CENTER |
ATHENS, SEPTEMBER 1998 –
JUNE 2001

PROFILE

- Creativity
- Connoisseur of materials & ingredients
- Ability to program & organize
- Physical endurance
- Cleanliness & order
- Ability to work in different directions
- Synchronization & collaboration
- Public Relations
- Teamwork
- Leadership

LANGUAGES

- GREEK (NATIVE)
- ENGLISH (FULL PROFESSIONAL)

- HEAD PASTRY CHEF AT NAMMOS WORLD | DUBAI & DOHA, OCTOBER 2022 – MARCH 2023, APRIL 2023 – OCTOBER 2023 & MARCH 2024 – OCTOBER 2024 LIMASSOL, CYPRUS, DESSERTS A LA CARTE, ICE CREAM, FRENCH MACARONS, SYRUP DESSERTS, BURGER BUNS, PASTA AND A VARIATION OF BREADS AND SOURDOUGHS, RESPONSIBLE FOR FOOD SAFETY AND HACCP, MAKING MATERIAL ORDER AND RESPONSIBLE FOR THE DELIVERY OF THEM, ORGANIZE THE DAILY PRODUCTION, LEADING A TEAM OF FOUR MEMBERS AND REPORTING TO THE EXECUTIVE CHEF.
- HEAD PASTRY CHEF AT ALPENRESORT FLUCHTHORN GALTUR (AUSTRIAN ALPES, AUSTRIA), DECEMBER 2023– FEBRUARY 2024 (SEASONAL) DESSERTS A LA CARTE – BUFFET, RESPONSIBLE FOR FOOD SAFETY AND HACCP, MAKING MATERIAL ORDER AND RESPONSIBLE FOR THE DELIVERY OF THEM, ORGANIZE THE DAILY PRODUCTION, LEADING A TEAM OF THREE MEMBERS AND REPORTING TO THE OWNERS
- CO-OWNER & HEAD PASTRY CHEF AT PASTA PATISSERIE | KARDITSA, OCTOBER 2018– OCTOBER 2022
- OWNER & HEAD PASTRY CHEF AT SEMPROS CONFECTIONERY | MOUZAKI, KARDITSA, FEBRUARY 2004–OCTOBER 2022 (FAMILY BUSINESS) DAILY PRODUCTION OF VARIOUS SWEETS, ICE CREAMS AND BIRTHDAY CAKES FOR THE SUPPLY OF THE STORES. ALSO MAKING CAKES AND SWEETS FOR WEDDING, CHRISTENINGS AND EVENTS, RESPONSIBLE FOR FOOD SAFETY AND HACCP, MAKING MATERIAL ORDER AND RESPONSIBLE FOR THE DELIVERY OF THEM, ORGANIZE THE DAILY PRODUCTION, LEADING A TEAM OF TWELVE MEMBERS.
- PASTRY CHEF TEACHER: IEK (INSTITUTE OF VOCATIONAL TRAINING) "EUROIDEA" | KARDITSA, SEPTEMBER 2018– JULY 2019
- PASTRY CHEF: MINIAS CONFECTIONERY | KARDITSA, JANUARY 2003– JANUARY 2004
- MILITARY SERVICE, SPECIALTY: CHEF | SEPTEMBER 2001–JANUARY 2003
- PASTRY CHEF ASSISTANT: CHARAMIS CONFECTIONERY | ATHENS, OCTOBER 1999–SEPTEMBER 2001
- PASTRY CHEF ASSISTANT: PAPASPIROS CONFECTIONERY, ICE CREAM FACTORY | ATHENS, JANUARY 1999–OCTOBER 1999
- PASTRY CHEF ASSISTANT: SERANO CONFECTIONERY | ATHENS, OCTOBER 1998 –JANUARY 1999

ACTIVITIES

- PRESENTATIONS TO THEMATIC EVENTS, AT RESTAURANTS & HOTELS (MOUZAKI PALLAS 5* HOTEL & SPA, BISTOT ARNI ETC)
- MEMBER OF CLUB OF PASTRY CHEFS OF GREECE
- PRESENTER OF PASTRY PRACTICES AT GREEK EXHIBITION: ARTOZA & ARTOZYMA" | ATHENS, MARCH 2017
- PARTICIPATION IN SEMINARS OF FRENCH CONFECTIONERY, ITALIAN ICE CREAM & CHOCOLATE | ATHENS, THESSALONIKI GREECE,
- GUINNESS WORLD RECORDS, DIPLOMA OF PARTICIPATION FOR PRODUCTION OF THE GREATEST NOUGAT CHOCOLATE CAKE WITH KARDITSA PASTRY CHEFS CLUB | KARDITSA, NOVEMBER 2017
- CERTIFICATION OF HELLENIC FOOD AUTHORITY "EFET" FOR "BASIC PRINCIPLES OF HYGIENE & FOOD SAFETY" | ATHENS, MARCH 2012
- KEK GESBEE (PUBLIC VOCATIONAL CENTER OF GENERAL CONFEDERATION OF PROFESSIONAL CRAFTS OF GREECE), CERTIFICATION OF FOOD HYGIENE | ATHENS, DECEMBER 2010