

HELEN V



BASIC INFORMATION

xxxxxxxxxxxxx@yahoo.gr, +30XXXXXXX

SUMMARY

Passionate and energetic looking forward to advance knowledge and expertise. Dedicated and responsible to deliver wonderful and perfect outcome at any occasion. Five years of experience in high volume production, capable to forecast and plan. Amiable with colleagues, always willing to assist

SKILLS

Self motivated, experienced to work under pressure. Committed to team work and disciplined with attention to detail. Loyal to food safety and sanitation practices

WORK EXPERIENCE

Pastry Cheffe

June 2024 - September 2024

Matsuhisa Paros, Avant Mar Paros Hotel and Suites

- Dessert making techniques for Matsuhisa menu
- Food safety and sanitation practices
- Recognizing products of superior quality
- Managing day to day operations and pastry preparation jobs to ensure basic stock of items
- Monthly inventory
- Reduce waste on daily basis making good use of materials especially ending the season
- Communicating with co-workers and supervisors to notify about potential safety hazards
- Quality assurance

Matsuhisa Val d' Isere, Airelles Hotel, France

November 2023 - April 2024

Pastry Cheffe de Partie

- Dessert making techniques for Matsuhisa menu
- Food safety and sanitation practices
- Recognizing products of superior quality
- Managing day to day operations and pastry preparation jobs to ensure basic stock of items
- Monthly inventory
- Reduce waste on daily basis making good use of materials especially ending the season
- Communicating with co-workers and supervisors to notify about potential safety hazards
- Quality assurance

Matsuhisa Paros, Avant Mar Paros Hotel and Suites

April 2023 - October 2023

Pastry Cheffe de Partie

- Dessert making techniques for Matsuhisa menu
- Food safety and sanitation practices
- Recognizing products of superior quality
- Managing day to day operations and pastry preparation jobs to ensure basic stock of items

- Monthly inventory
- Reduce waste on daily basis making good use of materials especially ending the season
- Communicating with co-workers and supervisors to notify about potential safety hazards
- Quality assurance

Dolphin Bay Family Beach Resort, Galissas, Syros Island

June 2021 - September 2021

Pastry Cheffe

- Menu development
- Succesful buffet menu preparation
- Preparation and execution of desserts
- Knowledge in seasonality of ingredients
- Decreasing cost at every opportunity without affecting final product, ensuring quality and customer satisfaction

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December 2018 - January 2021

Pastry Cheffe de Partie

Responsible for the production of :

- cakes and entremets
- cremes, mousses, icecream, custards and all types of meringues
- doughs, pastries
- sweet delights
- mignardises

Accustomed to the use of pastry machinery, ovens and electronic pasteurizing machines

Oversee the dessert displays

Maintaining the inventory of raw materials, supplies and all producted goods

Ensuring equipment and utensils are fuctional

Maintaining high standard of specified work in accordance with the organization's instructions and recipes

EDUCATION

CAP Patissier

October 2014 - April 2016

Private Vocational Institute Alfa, Athens

Bachelor's Degree, Business Administration in Tourism

September 2001 - September 2007

University of Lamia, Department of Tourism Management

Grade: 7,07

REFERENCES

Available upon request.