

MOHAMED ALLAOU

BAKERY PASTRY CHEF



Contact

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HIGHLIGHTS OF QUALIFICATIONS


- ✓ Strong experience of baking diverse bakery items.
- ✓ Passionate about cooking and speed of execution.
- ✓ Strong knowledge of food preparation techniques and presentation methods.
- ✓ Vast knowledge about food and nutrition facets.
- ✓ Ability to prepare entire range of pastries and bakery.
- ✓ Capability to handle a high workload.
- ✓ Immense knowledge of bakery operations and preparation of related items.
- ✓ Maintain high standards of food hygiene and safety in the kitchen.


Personality

- Creativity.
- Attention to Detail.
- Adaptability.
- Team Player

LANGUAGE SKILLS

French : 

English : 

Arabic : 

Hobbies

- Recipe Development.
- Cooking ; Food Blogging.
- Cake Decorating ; Artistic Activities.



About Me :

Experienced Pastry chef with a wealth of catering expertise, eager to secure a position and contribute to a vibrant team. I have a true passion for crafting both popular and nutritious meals. With a hands-on approach in the kitchen, I excel in organization and administration. I'm a quick learner, able to seamlessly integrate into new environments and work independently. My proven management skills and efficient execution ensure effective operation. I am actively seeking a bakery chef role for immediate employment, where I can realize my full potential, advance my career, and leverage my culinary talents to make a positive impact.



EDUCATION AND TRAINING:

2015-2017

Technician's diploma in Bakery and pastry.

Specialized Institute of Hospitality and Catering Agadir, (OFPPT) Agadir, Morocco.

2013-2014

High school diploma.

Al Massira Al khadra High School, Agadir, Morocco.



PROFESSIONAL EXPERIENCES:

❖ PASTRY CHEF

Pastry Cake-Shop – Saudi-Arabia.

03/2021
04/2023

- Crafting exquisite pastries with a focus on quality and consistency, ensuring a delightful culinary experience for patrons.
- Demonstrating creativity in menu development, introducing innovative recipes and seasonal offerings that cater to diverse tastes and dietary preferences.
- Maintaining rigorous food safety and quality control standards, overseeing inventory, and kitchen efficiency for delectable pastries while upholding hygiene guidelines.

06/2020
07/2020

❖ PASTRY CHEF

Pastry Eco Pain - Tiznit, Morocco

- Collaborating on dessert menus to enhance the dining experience and align with the restaurant's concept.
- Mentoring junior pastry staff, sharing expertise to foster an efficient kitchen team.
- Staying updated on industry trends, sourcing premium ingredients, and upholding the highest quality standards.

08/2019
04/2020

❖ PASTRY CHEF

Pastry Ayour – Belfâa, Agadir, Morocco

- Perfecting pastry recipes with fresh ingredients to satisfy diverse tastes, managing staff and schedules for efficient kitchen operations.
- Supervising kitchen equipment maintenance and troubleshooting issues to ensure a well-equipped pastry kitchen.
- Maintaining a well-equipped pastry kitchen, overseeing equipment maintenance, and coordinating with vendors for optimal functionality.

06/2018
06/2019

❖ Sous-PASTRY CHEF

Pastry Mac-Mac – Agadir, Morocco.

- Supporting head pastry chef in maintaining pastry standards through recipe development and production oversight.
- Guiding pastry staff, managing workflow, and aiding in innovative menu execution.
- Overseeing inventory, supplies, and equipment for an organized pastry kitchen.