



MOUNIR AAYAR

HEAD PASTRY CHEF

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mounir.pastry@gmail.com

PROFILE INFO

Dedicated, creative, efficient, passionate, and highly motivated Chef with over ten 10-years of experience and successful record within high end-hotel and restaurant industry in the UAE and Morocco. Organizes kitchen operations and prepares and serves a range of dishes, whilst supervising junior members of the Kitchen Brigade. Able to run a section of the kitchen on my own while ensuring that it runs according to performance standards established by the company.

LANGUAGES

English	★★★★★
French	★★★★★
Arabic	★★★★★
Moroccan	★★★★★

EDUCATION HISTORY

2008 | Diploma Hotel and Tourism/Management
Institute Specialist - Morocco

2004| Bachelor in Human Science Morocco

WORK EXPERIENCE

HEAD PASTRY CHEF

Jones the Grosser Restaurant & Trouville
Bistro Restaurant 2021 - to date

HEAD PASTRY CHEF

Imperial Catering
2019-2020

PASTRY SOUS CHEF

Royal Catering Services L.L.C
2015-2019

PASTRY CHEF

Cannelle
2012-2015

- Lead of the kitchen brigade and ensure ongoing development of Team Members Identify an effective approach to succession planning
- Create menus that meet and exceed customers' needs and conform to brand standard
- Ensure the consistent production of high quality food through all hotel food outlets
- Develop positive customer relations through proactive interaction with Guests, Team Members,
 - contractors, and suppliers
- Resolve, promptly and completely, any issues that may arise in the kitchen or related areas among Guests and Team Members
- Manage all aspects of the pastry kitchen including budgeting, forecasting, resource planning, and waste management
- Manage all aspects of the pastry kitchen including operational, quality and administrative functions
- Actively seek verbal feedback from customers on a regular basis and respond to all guest queries in a timely and efficient manner
- Ensuring adequate resources are available according to business needs

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HEAD PASTRY CHEF

AWARDS, TRAININGS & CERTIFICATES

Food Hygiene Training ★★★★★

First Aid ★★★★★

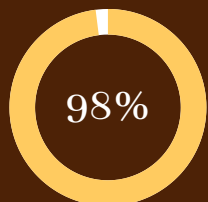
Fire Fighting & Fire Prevention ★★★★★

Degree as a technician specializing in French pastry and chocolate Professional (state diploma) ★★★★★

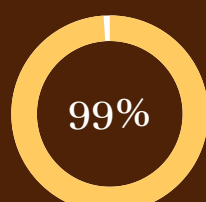
Diploma Chocolate 3rd Degree National Competition ★★★★★

3rd prize Contributes Chocolate, competition (AIGUEBELLE) Chocolate Leader in Morocco ★★★★★

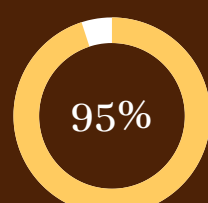
CUISINES



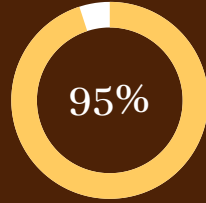
French Pastry



Moroccan Cuisine



Italian Pastry



Australian Pastry

WORK EXPERIENCE CONT.

- Manage the provision of food to Food and Beverage outlets and taking action where necessary to ensure
- compliance with current legislation
- Control costs without compromising standards, improving gross profit margins and other departmental and financial targets
- Ensure team members have an up-to-date knowledge of menu items, special promotions, functions and events
- Maintain good communication and work relationships in all hotel areas
- Ensure that staffing levels are maintained to cover business demands
- Ensure monthly communication meetings are conducted and post-meeting minutes generated
- Manage staff performance issues in compliance with company policies and procedures
- Recruit, manage, train and develop the kitchen team

SKILLS

Strong leadership skills ★★★★★

Baked Goods Production ★★★★★

Excellent communication and creative skills ★★★★★

Presentation & Display ★★★★★

Enthusiastic and positive personality ★★★★★

Food & Beverage Operation ★★★★★

Food Safety Standards ★★★★★

Conference Management ★★★★★

Hospitality Management ★★★★★

REFERENCES

Available upon request