
Personal Details:**Achu lawvis mokun**

Address: Ras AL khaimah

Mobile: +971588448717

Email : lawvisco4@gmail.com

Marital status: Married.

Nationality: Cameroonian



PASTRY/PIZZA/ CHEF / BAKER / CHOCOLOTIER

Personal Profile

I would describe myself as a well presented, hard-working individual who thrives at the chance of learning new skills. Having worked in different companies for 5 years, I have gained excellent skills and enjoy working with the public. I am co-operative and sociable person. Working with colleagues and customers in stressful environments has help me build my confidence as a person and hopefully will carry on so. I am also willing to take on any training necessary to enable me to carry out my work well.

Work Experience**LE BON SEL 2023-Present- Ras al Khaimah****Duties and responsibilities**

- Prepare pizza ingredients.
- Develop new Pizza, Italian Calzone, Turkish borek, Alexandrian harwaoshy recipes
- Monitor and order supplies and inventories
- Package pizza and maintain a clean work station.

THE LIBRARY CAFÉ 2021-2023- Ras al khaimah**Duties and responsibilities**

- Prepare and bake a variety of deserts and sweets.
- Making of varieties of breakfast, pastas and burgers.
- Prepare afternoon high tea, soups, salads, and sandwiches.
- Develop new recipes and decorate pastries.
- Maintain clean and safe work environment.

SUKAR HILO SWEETS [MEMZ BITES]Sharjah 2019-2021**Duties and responsibilities**

- Designs, prepares and decorates cakes, cookies, brownies according to the customers specifications
- Production of all chocolate molding items especially chocolate balls from the smallest 2cm to 25cm and above, bars, pan coated items, hot chocolate and bar

- Opening and closing procedures for chocolate cold room and all tempering machinery
- Ensure to bake high standards of cakes in consistent quality
- Adhere to health and safety regulations by maintaining products freshness and sanitation
- Organize stocks in chillers and freezers
- Keeps up to date of new products and recipes
- Coordinate with the owner and the pastry team for the daily tasks

KEY PROFICIENCIES

- ✓ Knowledgeable in decorating 1d cakes, also baking sponges, brownies, cookies
- ✓ Excellent leader with great people skills
- ✓ Possess good communication and inter personal skills, sound decision making and solving problem
- ✓ Time management and deadline oriented
- ✓ Ability to multitask and work in a rotating shifts

EDUCATION /QUALIFICATIONS

2015 Bachelor in Art (History) University of Buea and a diploma in political science.

2012(G.C.E) Advanced Level from Bilingual Grammar School Molyko Buea Cameroon
General Certificate of Education Examination.

Additional Skills

Reporting Skills, Administrative Writing Skills, Microsoft Office Skills, Managing Processes, Organization, Analyzing Information , Professionalism, Problem Solving, Supply Management,

Communication Skills

ENGLISH Proficient in English (first language)

FRENCH Second language Understand, Speak and write.

References Available Upon Request.

DECLARATION

I hereby solemnly affirm that all the details provided above are true to the best of my knowledge and belief. At all times, I shall carry myself in a manner that lends dignity to the organization and worthy enough of the person.