

# Dominic Samuel



## **Head Pastry Chef**

Dubai

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## **Head Pastry Chef**

**Ferns N Petals - Dubai**

**December 2020 till Present**

Working as a Head Chef for a Brand New Bakery , I had to start from scratch . Creating recipes, training the staff , sourcing the ingredients and getting the required equipment to run the show. It's been a great journey from 125 Cakes a day today to shipping close to 400 cakes a day in the last 02 years of its existence. I have to oversee 35 chefs , their schedules , production forecasts , Inventory and the overall running of the Operations .

We have over 1500 SKU's in the Menu which needs to be managed and planned. Currently we are looking at introducing Frozen Technology for our cakes. I directly report to the CEO who is based in Dubai and overlooks the GCC operations. I Ensure that high standards of sanitation, cleanliness and safety were maintained throughout all kitchen areas

Sustaining a high level of service principles in accordance with established standards, in conjunction with the Dubai Municipality.

## **Pastry Chef Trainer**

**Apron and Glove - Dubai**

**September 2019 to November 2020**

Working as a Pastry Chef Trainer and spearheading the entire gamut of hiring and training the staff; supervising

and managing efforts of the bakers to produce high-quality pastries and breads • Training new employees, creating the schedule to ensure adequate manning for the kitchen, mentoring

culinary

staff and reviewing their performance as per procedure & company policies; conducting trade test evaluations

Creating rotating seasonal dessert menus for weekly buffets; developing plated desserts and buffet presentations

for the restaurant

Executing daily production of all dessert items for the a-la-carte menu, buffets, brunch and banquets Reconciling the pastry inventory; restructuring the dry storage, cooler, and freezer areas to ensure proper rotation

and accessibility

Designing, producing and decorating wedding, specialty and birthday cakes with sugar and chocolate art; creating

specialty cakes, soufflés, crepes, icing, frosting, chocolate work and dessert sauces Creating original recipes and dessert menus for lunch, dinner, and banquet menus using local seasonal fruits and vegetables; preparing all sorbets and ice creams in-house as well as making signature chocolates for room service

and corporate groups

Inspecting kitchen and baking equipment for safety and cleanliness on a daily basis; monitoring the production and quality level of bakery products of the hotel

### **Head Chef**

#### **Broadway Bakery**

##### **October 2015 to July 2019**

Monitored a team & preparing duty roaster for staff and identified requirements and imparted training the line cooks; planned and forecasted for every day preparation and yield report to assure consistently high quality and to minimize food costs.

Developed & monitored food and labor budget for the department; approved the requisition of products and other

necessary food supplies; established controls to minimize food & supply waste and theft •

Scheduled & coordinated the work of chefs, cooks and other kitchen employees to assure that food preparation is

economical and technically correct and within budgeted labour cost goals

Interacted positively with co-workers to promote a team effort and maintain a positive & professional approach

### **Sous Chef**

Fairmont the Palm

November 2014 to October 2015

Part of a Dynamic and skillful team , I learnt a lot during my days at the Fairmont . We were quality driven to provide the best possible experience to our guests . We also followed a very traditional and authentic french pastry and bakery menu . Working closely with the Party Chef we always tried to innovate and create new products keeping the French Traditional taste .

### **Chef de Partie**

Festival City

December 2012 to November 2014

As a Chef De partie I worked in the Production section of the Pastry Kitchen that supplied to 03 properties in Festival City along with the Banquets of the festival center. A very bustling and happening hotel where we worked 14 hrs a day sometimes weeks without off but the training and experience was life changing .

### **Senior Kitchen Executive**

Cafe Coffee Day (Central Bakery)

May 2010 to September 2012

Worked in the central kitchen as a supervisor to produce Breads , Croissant , Puffs , Cakes and Cookies . I also overlooked the sandwiches and Snacks . We were a team of 40 odd Chefs in a German Set up following the recipes of our Head Chef who hailed from Germany . We prepared and shipped our products to the entire eastern region of India . I truly bulk production facility following the tightest hygiene norms, this kitchen set my basics right again and showed me how to mass produce .

### **Chef de Partie**

Leela Kempinski, Goa

August 2008 to May 2010

A truly Traditional Hotel , Set in the Heart of Goa with private beaches and Villas ,It catered to the Creme of society. I have found memories of this kitchen as we were more than just a team of chefs but family . Rubbing Shoulders with some of the finest chefs of the country we were constantly trained in the various Arts of Pastry and Bakery .

### **Pastry Commie 1**

Pastry Production (P&O Cruises) as Commie

November 2007 to July 2008

Working in the Galley alongside Chefs from different parts of the world was something very new to me and challenging , Although I worked here for a contract but I did not enjoy it at all and that was a reason I did not join back .

### **Pastry and Bakery Trainee Chef**

Taj Bengal, Kolkata

May 2005 to September 2007

Cleared the THTP programme by Taj Hotels , this was a campus recruitment for me where we started from scratch in the hotels as Trainee commies who would become commie 1 after a year or so of training which I did become and trained in all the sections of the bakery and pastry .

### **College**

I passed out of I.H.M kolkata[ Institute of Hotel Management Catering technology ]in 2005 , was in the Batch of 2002 to 2005.

### **Education**

St. Joseph's High School - Kolkata, West Bengal 2000 to 2002

**Personal**

I am married with two kids. My wife is a Laser therapist and we stay in Dubai . Both my parents are in Kolkata. They were Teachers and are currently enjoying retired Life . My wife is Indian from Manipur while I am From West Bengal.

**References**

1. Riaz Hussain [ General Manager] Flower Shop / Broadway Bakery : 971 505864083
2. Nadiya Al Duhami [ Owner / Founder ] Apron & Glove : 971 567756411

**Notice Period**

I have a 30 day Notice period , and I can come before that to learn and get accustomed to the new role on my off days if need be.