



Faisal.A.S.Kazi

Head Pastry Chef

My Contact

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📍 Sharjah, UAE

Hard Skill

- Research and development
- menu planning
- Staff training
- budgeting and purchase
- Presentation

Soft Skill

- Observation
- Decision making
- Communication
- Multi-tasking

Education Background

- **KIHMCT**
Craftsmanship in Bakery & Confectionery
Completed in 2003
- **VIHMCT**
Craftsmanship in cookery
Completed in 2000

About Me

Creative and focused having 20 years of experience. Specialized in Bakery, Confectionery and Culinary. An outstanding critical thinker. Excellent ability such as communication and tolerance of change and uncertainty. Administrative assistance and skilled in research & Development. Pre opening experience on hand.

Professional Experience

January 2021 till date

Head Pastry & Bakery Chef

Al Habl Al Thahabi (Sharjah)

(Pre-Opening)

- Ensured high levels of customer satisfaction through excellent service.
- Effectively managed budgets and reduced spending.
- Developed new procedures and processes to improve the company's flow.
- Train new employees and provide ongoing individual training to maintain staff accountability.
- Collaborate with staff to ensure timely delivery of information.
- Established and maintained cooperative relationships with staff members.
- Worked with accuracy and attention to detail.

April 2019- June 2020

Head Pastry & Bakery Chef

LA Lola Italian restaurant (India)

(Pre-Opening)

- Encouraged staff to achieve their best, resulting in greater productivity.
- Effectively managed budgets and reduced spending.
- Established and maintained cooperative relationships with staff members.
- Communicated job expectations; plan, monitor, evaluate, and review job contributions.
- Train new employees and provide ongoing individual training to maintain staff accountability.
- Developed new procedures and processes to improve the company's

Computer skills

- MS OFFICE
- COREL PAINT
- COREL RAVE
- COREL DRAW
- ADOBE PHOTOSHOP
- CANVA
- WIZ WEB BUILDER

Safety & Security

- Fire Fighting
- Personal survival technique
- Social responsibility
- Elementary First Aid

Personal Projects

- **The Smoque Cafe**

Project designed and planned from scratch to completion and managed.

- **Fattouse Arabic restaurant**

Project designed and planned with staff training, menu planning and consulting.

Professional Experience

February 2015– December 2018

**Head Chef • The Smoque Café (India)
(Pre-Opening)**

March 2013– December 2014

Head of Operations • Croutons Bakery (India)

November 2011– October 2012

**Store Supervisor • Starbucks Coffee Company
(London)**

October 2010– October 2011

**Pastry Sous Chef • Cinnamon Kitchen (Michelin
Restaurant) (London)**

June 2010– October 2010

Head Chef • Ibis Hotel (London)

November 2009– April 2010

Chef de Partie (Bakery/Pastry) • P&O Cruises (USA)

November 2007– August 2008

**Chef de Partie (Bakery/Pastry) • MSc Island Cruises
(USA)**

June 2005– December 2007

**Demi Chef de Partie (Bakery/Pastry) • Kuwait towers
(Kuwait)**

June 2003– November 2004

Bakery Chef • Quick Pick Shoppe (India)

July 2000– June 2001

Kitchen Supervisor • Mera Hotel (India)

References on request