

AKRAM AL NACEUR

EXECUTIVE PASTRY CHEF



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Riyadh – Saudi Arabia



Akram alnaceur

SKILLS

- Leadership skills.
- Organizing.
- Great attention to details.
- Creativity.
- Computer skills.
- In depth knowledge of sanitation principles, food preparation and baking techniques and nutrition.
- Willingness to replenish professional knowledge.
- Good grasp of Mise en Place.
- Highly adaptable social nature.
- Solid understanding of the basics and a curious palate.
- Time management under pressure.
- Excellent knowledge of baking and pastry-making techniques.
- Ability to produce both classical and contemporary style pastry and confectionery products.
- Excellent Hand-Eye Coordination.
- Patience under pressure.
- Top Chef Skills.
- Business Sense.
- Fast-Paced Decision Making.

Education

1. BASIC FRENCH PASTRY DIPLOMA

Sept. 2001

Center miditiranner of executive training

2. HIGH SCHOOL DIPLOMA

Jan. 1998 – Jan 1999

CAREER OBJECTIVE

I am skilled culinary professional who specializes in creating a wide variety of delicious desserts, pastries, and sweet goods. I have great expertise in baking techniques, recipe development, and pastry decoration, using creativity to craft enticing treats. I am Talented and experienced head pastry chef for almost 23 years. I can decorate pastries using different icings and toppings, ensuring appealing presentations. I can manage ingredient stocks, maintain equipment, guide and train staff, and ensure compliance with sanitation and safety standards.

WORK EXPERIENCE

EXECUTIVE PASTRY CHEF – GOLDEN PAPER COMPANY

Mar. 2022 present – Riyadh, Saudi Arabia

- Produce pastries and baked goods such as Brûlée Mille feuille, Praline Tiramisu, San Marcos, Postre Rocher, The Saturn Citron & Mini fondant de chocolate.
- Decorating pastries and desserts to ensure beautiful and tasteful presentation.
- Making sure that the section of the kitchen follows safety and health regulations.
- Supervising and training staff members.
- Introduce recipes for seasonal menus.
- Keeping track of the stock of baking ingredients.
- Produce pastries and baked goods such as Brûlée Mille feuille, Praline Tiramisu, San Marcos, Postre Rocher, The Saturn Citron & Mini fondant de chocolate.
- Decorating pastries and desserts to ensure beautiful and tasteful presentation.

BOUZEDI BAKERY Proprietor (50%) Chocolate molds projects

Dec.2022 - Oct .2023 - Paris France

- Establishing a company in isle de men instead of Paris
- 100 new designs polycarbonate chocolate molds made in China
- Creative molds as (Celtic knots)
- different plastic packaging for all kind of molds
- One time molds usage it can use also for packaging
- The Chocolate brand made in Philippines.

EXECUTIVE PASTRY CHEF –SEETAH SWEETS

Oct. 2021 - Nov.2022 , Riyadh, Saudi Arabia

- Creating unique pastries based on customer preferences
- Reinvigorating customers interest and the restaurant menus
- Carry out administrative duties to maintain efficient workspace

CERTIFICATE

FOOD SAFETY MANAGEMENT SYSTEM IMPLEMENTATION/ INTERNAL AUDITING.

Mar. 2019

Mayyar united support services.

HACCP FOR CATERING.

Mar. 2019

Mayyar united support services

Languages

English ****

Arabic *****

French *****

Italian ***

EXECUTIVE PASTRY CHEF - SHIMMERS RESTAURENT

Apr. 2021 - Sep.2021 -Riyadh, Saudi Arabia

- Identify staffing needs, help to recruit new personnel and train them
- Develop new seasonal recipes and menus and keep up with the latest trends such as Dark Chocolate Mistaka, Corn flakes, Pomegranate Saffron, Strawberry Coriander& Blueberry Cardamom
- Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget

EXECUTIVE PASTRY CHEF – MAYYAR UNITED

Jun. 2017 - Feb 2021– Riyadh, Saudi Arabia

- Controlling the stock of ingredients (flour and sugar, etc).
- Placing the correct orders, while taking the budget into consideration
- Inspecting the equipment and condition of the appliances and kitchen equipment.
- Guiding and motivating assistants in the pastry and baking industry
- Recruiting and training staff by identifying staffing requirements
- Plan the menu of desserts and pastry items like Cinnamon Tahina, Milk rusher, Honey Marshmallow, Otello (praline+nutella), Crunch praline, Mint Lemon, Tiramisu & Rose water caramel
- Oversee a team of junior pastry cooks and other staff members as necessary

CHOCLATE/PASTRY CHEF – MIRA FOOD COMPANY

Nov. 2014 - May. 2017 – Riyadh, Saudi Arabia

- Create new and exciting desserts to renew our menus and engage the interest of customers such as Marshmallow brownies, Blueberry Cheese, Crunch Pistachio, Chocolate cookies & Salted toffee
- Decorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting
- Check quality of material and condition of equipment and devices used for cooking
- Maintain a clean and orderly cooking station and adhere to health and safety standards
- Selecting and blending the ingredients (flour, yeast, additives, etc.) for the production of various items.

PROPREITOR (25%)

CHOCOLATE AND LOLLIPOPS FACTORY

2012 – 2013 – Riyadh, Saudi Arabia

CHOCOLATIER – OPERA COMPANY

Mar. 2005 - Aug 2011 – Riyadh, Saudi Arabia

PASTRY CHEF ASSISTANT - AL JAZIRA BEACH

2003 – 2005 – Djerba, Tunisia