



M.I. IFLAL

PASTRY CHEF

📍 DOHA, QATAR
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✉️ iflalkahan@email.com

EDUCATION

2016 Sri Lanka **Quantity surveying**
OCEAS College

2014 Sri Lanka **Auto CAD 2D & 3D with MEP**
Ministry of education

2014 Sri Lanka **Information Technology**
British Informatics of Computer Technology

2013 Sri Lanka **Draughtsman Ship**
Certificate of Training Implementation
Zonal education office

CERTIFICATES AWARD

11/2016 Promoted as a
TIGER COOKIES Team Leader
DOHA QATAR

12/2016 Best Employee
TIGER COOKIES 2nd Quater
DOHA QATAR

06/2016 – 04/2019 Promoted as a
TIGER COOKIES Kitchen Supervisor
DOHA QATAR

PERSONAL DATA

Date of Birth May 3, 1993

Nationality Sri Lanka

Language English, Hindi & Tamil

PROFILE

Experienced and passionate Pastry Chef with over 7 years of industry experience, creating innovative and highly pleasing dessert for restaurant and events. Adept in creating breads, desserts, pastries, cookies, and a variety of confections. Bringing pastry techniques, food safety knowledge, and a strong understanding of the principles of pastry design.

PROFESSIONAL EXPERIENCE

From: 06/2019 **CRAZY COOKIES**
Doha, Qatar
Pastry Chef

To: PRESENT

- Operate and manage the pastry section of a kitchen.
- Prepare a variety of baked goods. Following recipes.
- Making Cookies, Dessert and Ice Cream.
- Decorate and present pastries and baked goods in a tasteful and beautiful way.
- Monitor and order ingredients, supplies and equipment
- Ensure the bakery section of the kitchen adheres to health and safety regulations
- Develop new seasonal recipes and menus and keep up with the latest trends.

From: 06/2016 **TIGER COOKIES**
Doha, Qatar
Pastry Chef

To: 04/2019

- Ordering and receiving the product that we need to prepared.
- Plan, implement and manage daily operations.
- Prepare a wide variety of goods such as cakes, cookies.
- Managed all cooking equipment and utensils ensuring everything was functional.
- Maintain a clean cooking station, Adhere to health and safety standards.

SKILLS

Creativity • Cake Baking • Dessert • Pastry Presentation •
Menu Development • Cost Control • Kitchen Management •
Training Development • Team Building • Customer Service Oriented

