



SHUBHAM DESHMUKH

PASTRY CHEF.

Contact



Hno 15 Shivlok phase 1 Khajuri
Kalan Piplani Bhopal M.P



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28 /May/ 1998

Skills

**Food safety and sanitation
practice**



Creativity

Teamwork.



**Knowledge of food
chemistry.**



Pastry And Confectionery

Chocolate , praline
Entremet , Modern French Pastries
Breakfast pastry , cookies , Tea & travel cakes.
sugar display , Chocolate display, Plated dessert



About

To obtain a position on a entry level pastry chef to extend and increase my skill and knowledge by using my exiting and education in pastry and confectionery environment.

Education History

CHEF-DE-PARTIE

(THC/Q0404) certificate from NSDC, GOVT OF INDIA

ADVANCE & WEEKNED DIPLOMA IN PASTRY AND CONFECTIONERY>

- Academy of pastry and culinary art Mumbai, Maharashtra
2019 & FROM 2021-2022

BSC in HOTEL MANAGMENT.

Institute of hotel management catering technology & applied nutrition Bhopal M.P
2017-2020.

HSSC (CBSE) & HSC (CBSE)

Vikram senior secondary school Bhopal M.P

Work Experience

Holiday inn city Centre Jaipur
Rajasthan

- Bhopal Bake house and Cafe (BBC JOBTRAINING) .
- BACK TO BASICS CAFE . (COMMI 2)
- BAKERS STUDIO 2.0 (working with greed goddess media on a food show.)zee tv
- Zuci chocolate (Hyderabad)
- The Twinbakes cafe & cakery.

PERSONAL & PROFESSIONAL GOALS

- To ensure I continue to learn each day to groom myself in the industry in work .
- Enjoy the field I work in and travel across the world to learn.