

Olivier Vincenot

Hong Kong Island, Hong Kong, China

E-mail: olivervincenot@yahoo.com

Nationality: French

Date of Birth : 31st August 1966

Marital Status : Married

Drivers License : British & UAE



Objectives

Creative and passionate pastry chef with experience and education in a broad range of specialty baking techniques. Detail oriented professional with a flair for creating custom desserts including wedding cakes. Competent in business operations with valuable background encompassing staff supervision, production and event planning.

Education

Centre d'enseignement Supérieur, Tomblaine, France (1978 – 1982)

Académie Culinaire de Nancy, France (1982 – 1984)

Pâtisserie Orefice, Nancy, France (Apprenticeship) – (1981-1984)

National Service – Army (National defense Medal) – (1984 – 1986)

Bronze medal for Petit four display competition UAE – (2005)

- ▶ Certificat d'Aptitude Professionnelle - C.F.A (1984)
- ▶ Stage d'Entremet et Petit Gâteaux Quantitative Techniques
- ▶ Stage de Viennoiserie
- ▶ Food Hygiene Certificate – IEHO
- ▶ Knowledge of breads and breakfast items

Job Profile

- ▶ 30 years experience as a Pastry Chef
- ▶ 23 years experience in Management Position
- ▶ Worked for leading 5 star hotels, and prestigious pastry shops around the world
- ▶ Managed operational/logistic aspects related to Pastry and Production kitchen
- ▶ Developed, tested and costing new recipes.
- ▶ Overview the quality and quantity of all products within the department for buffets and outside order.
- ▶ Ensured proper sanitation in the Kitchen
- ▶ Planned and executed food promotions
- ▶ Conducted staff training

Skills

- ▶ Microsoft Word, Excel, Outlook

Work Experience

- ❖ Group Pastry Chef – Regal International Hotels, Hong Kong, (October 2012 – Present)
 - Designed new development kitchen as well as setting up kitchen infrastructure.
 - Remodeling 3 new cake shop/ outlets within the hotels, including designing & ordering of the showcases
 - Re-launching the 5 cake shops/ outlets to match the set standard across the board.
 - Implementation of new product development, costing as well as staff training
 - Setting up HACCP & ISO22000 procedures throughout the operation.
 - Outsource products from suppliers directly

- ❖ **Executive Pastry Chef/Executive Chef – Swiss Bakery & Xocola LLC (October 2009 to August 2012)**
 - Setting up a new Pastry & Chocolate shop concept in Abu Dhabi including production kitchen for pastry, bakery, chocolates, ice cream, hot & cold kitchen. (Lenotre Standard).
 - Setting up all the infrastructure of the production kitchen, 800Sqm. Kitchen drawing, Equip order, vehicles order. (total investment thus far USD2.5 million)
 - Created basic idea for the design/drawings of 5 retail outlets. (Pastry/Bakery, Chocolate, Café)
 - Responsible for all the facet of the operation as well as logistic. (Report directly to owner)
 - Recruitment of all the production staff. 65 chefs, plus 10 drivers & admin, Total 80 staff.
 - Setting up ISO 22000 procedures.
 - Creation and costing for all recipes, as well as manage and control food cost including budgeting.
 - Set up menu rotation.
 - Supplying 5* hotels & cafes.
 - Outsource products from suppliers directly, as well as contracts.
 - Setting up training programs for each dept.
 - Evaluates employee performance.
 - Create time schedule/roaster/rotation in accordance to the business.
- ❖ **Group Pastry Chef – Doppio Zero, Johannesburg South Africa, (March 2009 – August 2009)**
 - Responsible for development and production of 12 restaurants, across South Africa.
 - Central production kitchen 20 staff plus admin.
 - Travelled between each outlets for setting up training on new products.
 - Responsible of another 48 staff across the 12 restaurants/pastry kitchens.
 - Setting up HACCP procedures.
 - Creation and costing for all recipes, manage and control food cost including budgeting.
 - Set up menu rotation.
 - Catered up to 500 customers.
 - Evaluates employee performance.
- ❖ **Executive Pastry Chef/Executive Chef – Lenotre Paris, Dubai UAE, (May 2007 – February 2009)**
 - Responsible for production/operational & logistics of 4 outlets.
 - Responsible for all production kitchen 40 staff plus drivers.
 - Making sure that all outlets are following the directed standard.
 - Creation and costing for all recipes, and manage and control food cost including budgeting.
 - Set up menu rotation.
 - Catered up to 1000 customers.
 - Setting up HACCP procedures.
 - Outsource products from suppliers directly, as well as contracts.
 - Setting up training practices.
 - Evaluates employee performance.
 - Create time schedule/roaster/rotation in accordance to the business.
- ❖ **Corporate Pastry Chef – Hashoo Group – JW Marriot/InterContinental, Pakistan, (March 2007 – May 2007)**
 - Hashoo Group – JW Marriot(2)/ InterContinental(6) (Pakistan).
 - Responsible for development & production of 8 (JW Marriot x2), (InterContinental x6),
 - Responsible for about 120 staff across the properties.
 - Setting up training programs.
 - Ordering of new kitchen equipment.
 - Setting HACCP procedures.
 - Creation and costing for all recipes, and manage and control food cost including budgeting.
 - Set up menu rotation.
 - Catered up to 1000 customers.
 - Setting up HACCP procedures.
 - Evaluates employees performance.
 - (All expats were asked to leave due to the ongoing terrorist threats)
- ❖ **Executive Pastry Chef – Oberoi Hotels & Resorts, Mumbai, India, (June 2005 – February 2007)**
 - Responsible for development & production & food promotion of the hotel.

- Responsible for 38 staffs.
 - Menu Planning included development of rotation of cakes and menus.
 - Development of catering menu.
 - Creation and costing for all recipes, and manage and control food cost.
 - Set up menu rotation.
 - Catered up to 2500 customers per function.
- ❖ **Executive Pastry Chef – Beach Rotana Hotel & Towers, Abu Dhabi, UAE (July 2004 – June 2005)**
 - Responsible for production & food promotion, as well as food costs of the pastry division.
 - 20 in Brigade.
 - Set up menu rotation.
 - Catered up to 2000 customers per function.
- ❖ **Head Pastry Chef – Resort Trust Hotel Golf & Spa, Japan, (November 2001 – June 2004)**
 - Responsible for production & food promotion and food costs of the pastry division, brigade 20.
- ❖ **Consultant Pastry Chef – Serena Group of Hotels, Kenya & Tanzania, (April 2001 – September 2001)**
 - Re-writing all menus, introduced new desserts, reviewed operating standards and recipes, Training on site staff. (Six months contract)
- ❖ **Head Pastry Chef – Alison Price, London, UK (February 1999 – March 2001)**
 - Outside Caterer
 - Catered for VIP's such as Elton John, The Queen, Government and private parties.
 - 5 in Brigade.
 - Catered up to 1000 customers. Up to 400 plated desserts.
- ❖ **Head Pastry Chef – Cote d'Azur, Mikuni, Yokohama, Japan, (April 1998 – January 1999)**
 - French Restaurant
 - Writing a la carte menu and show case cakes, 140 covers also doing wedding cakes.
 - 5 in Brigade.
 - Mikuni is in the 3 top Chef's in Japan.
- ❖ **Head Pastry Chef – Beijing Hilton International, Beijing, China, (July 1996 – April 1998)**
 - Responsible for production of all product within the department, show pieces, chocolate and pastries.
 - 16 in Brigade.
- ❖ **Head Pastry Chef – Fortnum & Mason, Piccadilly, London, UK, (October 1993 – July 1996)**
 - Large departmental store with 5 food outlets.
 - Responsible for writing menus, show cases and also making wedding cakes for outside catering.
 - 10 in Brigade.
- ❖ **Pastry Sous Chef – Café Royal Brasserie & Grill Room, Regent Street, London, UK, (October 1992 – October 1993)**
 - Responsible for writing menus.
 - Banquets up to 3000 customers.
 - Contributed towards achieving One Michelin star.
 - 6 in Brigade.
- ❖ **Head Pastry Chef – Flitwick Manor Hotel, Flitwick, London, UK (October 1990 – October 1992)**
 - Responsible for writing a la carte menus, making own breads.
 - Catered for weddings of up to 100 people.
 - Worked independently.
 - Worked with Ian McAndrew, Head Chef.
 - Achieved 3 rosettes.
- ❖ **Pastry Chef – Holdsworth House Hotel, Holmfield, Halifax, UK (September 1987 - Sept 1990)**
 - French Restaurant
 - Responsible for writing a la carte menus, making own breads, catered for weddings of up to 150

peoples.

- ❖ **Chef de Partie – Sebahm, Chaumont, France, (June 1986 – August 1987)**
 - Pastry production unit, produced show case cakes for other pastry shops, including wedding cakes.
- ❖ **Pâtisserie Orefice (Apprenticeship) – Nancy, France (May 1981 – May 1984)**
 - Pastry Shop, produced show cases and wedding cakes, 4 in brigade.