

Hakim Touileb
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HEAD BAKER

Specializing in hand crafted bread making, Italian bakery products, recipe development and experience in management of commercial bakery production.

Quick learner, Desired by peers, Dynamic, Results-Oriented, and Team-Spirited

Overview

Over 11 years of experience in hand crafted bread products and more than 5 years of experience as Head Baker. Holds NVQ Level 3 in Food Hygiene and Safety for Fixed Catering. Possess leadership qualities and professionalism, exceptional hand moulding skills and passion for resourcing best quality of produce. Willing to extend bakery skills further.
Fluent in French, English and Arabic.

Maintain relations with customers (i.e. Carluccios, Waitrose, Obika) and suppliers (i.e. Marriage's). Responsible for bakery production system, from raw material to quality control of finished product.

Areas of Expertise

- Hand Moulding
 - Quality Control of raw materials and finished product
 - Training of new staff in hand moulding with repeated success
 - Developing new skills
 - Development of new products and recipes
 - Customer relations
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Professional Experience

Exeter Street Bakery, LTD *2012 – Feb2014*

(James, Jon, Mike)

Exeter Street Bakery, *2005 – Dec2012*

(Richard Salvatore Polo)

HEAD BAKER

- Manager for bakery supplying top supermarket in London and popular Italian restaurants.
- Develops new recipes and control yeast fermentation process.
- Hires, trains, and directs bakers and cleaners for bakery.
- Controls production and assure quality to control minimized waste.
- Manages orders and invoices through RjLasap.
- Keen to develop new skills in baking and management.

il Fornaio, London

2002 - 2005

BAKER

- Member of a team in specialized Italian bakery making Ciabatta, Focaccia and Panini for well known businesses (i.e. Caffè Nero, Qantas, SriLanka Airlines).
 - Learned hand moulding skills to prepare Focaccia.
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Education & Qualifications

National Caterers Association	2013
NVQ Level 3 Food Hygiene Training and Safety for Fixed Catering	
National Bakery School, London South Bank University, London	2005
NVQ Level 3 Baker	

References

Available on a Request.

