



# MEIR S GEORGE

Pastry Commi

## PROFILE

Aspiring Pastry Commi III with a strong foundation in culinary fundamentals, eager to expand my skills and take on additional responsibilities in a fast-paced kitchen.

Committed to supporting inventory management, recipe execution, with a strong desire to improving my technique and learning from seasoned chefs.

## CONTACT

Phone:  
+91-8419920982

Email:  
[meirgeorge911@gmail.com](mailto:meirgeorge911@gmail.com)

Address:  
Hiranandani Estate, Thane,  
Mumbai, India.

## HOBBIES

Listening to Music  
Cooking  
Reading Cookbooks  
Food Photography

## EDUCATION

<b>School for European Pastry &amp; Culinary Arts (SEP)</b> Class of 2021 Diploma of Hotel Management (DHM)	<b>Mumbai, India</b>
<b>Twins Junior College</b> Class of 2019 High School Certificate (HSC)	<b>Mumbai, India</b>
<b>Hiranandani Foundation School</b> Class of 2016 Indian Certificate of Secondary Education (ICSE)	<b>Mumbai, India</b>

## WORK EXPERIENCE

<b>The Pink Rosette, Vish Hospitality Pvt. Ltd.</b> Pastry Chef – Intern	<b>Mumbai, India</b> Nov 2021 – May 2022
---	---

- Carried out daily ingredient & inventory management.
- Responsible for the labelling of the ingredients following the SOPs defined by Head Chef.
- Trusted with producing delectable desserts such as tiramisu, cheesecake & sponge cake consistently that exceeded the expectations of the Head Chef.

## SKILLS

Time Management

Teamwork

Communication

Attention to Detail

Working under pressure

Quick problem-solving skills