

Eddie Too Cheburet

Demi Chef de Partie | Pastry

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EXPERIENCE

Demi Chef de Partie

Alwadi Hotel Doha – MGallery Collection

02/2024 – 09/2025 Doha, QAR

- Led daily pastry production for à la carte outlets and high-volume banquets, producing 30+ dessert items per day during peak periods.
- Reduced pastry food waste through improved portion control, better yield management, and effective use of surplus items.
- Maintained pastry inventory and par stocks of high-value ingredients, reducing monthly stock variance through strict FEFO/FIFO rotations.
- Applied HACCP Level 3 standards, contributing to consistently clean hygiene audits.
- Follow standardized pastry recipes to ensure consistent taste and presentation across outlets.
- Supported banquet functions ranging for 100 – 500+ guests, ensuring timely setup, live replenishment, and presentation throughout service.
- Assisted with task allocation, and on-the-job training of commis chefs and interns.
- Ran the pastry section independently on assigned shifts, ensuring smooth service and consistent quality.

Commis 1, Pastry

Crowne Plaza & Holiday Inn Doha – The Business Park

07/2021 – 02/2024 Doha, QAR

- Prepared 50+ niche pastry and dessert items for theme-night buffets, all-day dining, banquets and multiple hotel outlets.
- Regularly ran the pastry section in the absence of senior colleagues, supervising up to 3 junior staff without service disruption.
- Managed daily MEP (mise-en-place) planning and par stock levels for 5 hotel outlets, reducing last-minute production gaps and service delays.
- Monitored temperatures of walk-in chillers and freezers to ensure compliance with hotel hygiene standards.
- Applied FIFO (and FEFO) inventory practices to maintain stock accuracy and reduce spoilage of pastry ingredients.

SUMMARY

HACCP Level 3 certified pastry Demi Chef de Partie with **6+ years of experience in 5-star hotel kitchens** across Qatar and Kenya. Strong background in **high-volume banquet pastry, à la carte dessert production, and bakery operations** in luxury hotel environments. Proven ability to run pastry sections independently, supervise junior staff, maintain food cost awareness, and deliver consistent quality under pressure. Seeking **entry-level supervisor role with progression to mid-level management role** in a 5-star establishment.

SKILLS

Food Safety & Compliance

- HACCP Level 3 (RQF) ·
- Temperature control ·
- Hygiene audits support ·
- Allergen awareness ·

Pastry & Production

- High-volume banquet pastry ·
- À la carte dessert production ·
- Bakery and breakfast pastry ·
- Plated dessert preparation ·
- Buffet setup and live service ·

Kitchen Operations

- Inventory control ·
- Food cost awareness ·

Demi Chef

[Sarova Hotels & Resorts Kenya](#)

📅 03/2016 – 07/2021 📍 Nakuru, KEN

- Supported daily pastry and bakery production at high-occupancy 5-star resorts (Woodlands Hotel & Spa, Mara Game Camp), catering for 200+ guests.
- Handled receiving and quality checks of pastry, dry, and fresh stores to avoid production delays.
- Followed standardized recipes and portion control, contributing to reduced food costs and minimized waste.
- Assisted with buffet setup and live service, ensuring correct food labeling temperature control and presentation.

EDUCATION & TRAINING

Pastry Apprentice Program

[Sandy Vohra Centre for Learning and Development](#)

Culinary Arts, Level 5 BTEC - HND

[International Hotel & Tourism Institute](#)

Advanced Diploma in Business Management

[The Digital Advisory & Learning Centre](#)

CERTIFICATES / RECOGNITION

🦋 Highfield Level 3 HACCP for Caterers (RQF)

[Pioneers Training Centre WLL](#)

📅 11/2/2025 📍 Doha, QAR

💎 Hero of the Month, Nominee

[Front of House](#)

📅 06/2023 📍 Doha, QAR

- Recipe standardization ·
- Equipment care and maintenance

Leadership & Teamwork

- Section supervision ·
- Training ·
- Clear kitchen communication ·
- Shift handover and task allocation ·

Technical Skills

- MS Office Suite ·
- Digital menu systems ·
- Inventory and supply tracking ·
- POS systems ·