

VICTORIO DC. PAMBID

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P2, B2, L12, Casa Buena De Pulilan
Cut-cot, Pulilan, Bulacan 3005, Philippines



Position Desired: PASTRY CHEF

CAREER OBJECTIVE

Experienced Pastry Chef with a passion for creating high-quality, visually stunning desserts and baked goods. Skilled in designing customized cakes, developing innovative recipes, and maintaining exceptional standards of food safety and kitchen efficiency. Seeking to contribute creativity and expertise to a dynamic team, delivering memorable culinary experiences for customers.

WORK EXPERIENCE

OFF-PASTRY

Norwegian Bliss	March 17, 2024 – November 24, 2024
Norwegian Bliss	February 04, 2023 – January 12, 2024
Norwegian Bliss	April 03, 2022 – December 17, 2022
Norwegian Encore	July 12, 2021 – February 13, 2022
Norwegian Joy	May 25, 2021 – June 12, 2021
Norwegian Bliss	August 25, 2019 – April 01, 2020
Norwegian Escape	September 18, 2018 – August 13, 2019

PASTRY/CAKE DECORATOR

Zeel Company, Riyadh, Saudi Arabia May 27, 2016 – February 2, 2018

PASTRY/CAKE DECORATOR

Torta And More, Riyadh, Saudi Arabia October 26, 201 – December 30, 2015

PASTRY/BAKER (Family Business)

Pambid Bakery, Plaridel, Bulacan

JOB DESCRIPTION

- Create a variety of cakes, including 3D fondant designs, fancy cakes, and personalized cake designs, as well as pastries like cheesecakes, cupcakes, mousse, tarts, and macaroons.
- Decorate cakes and pastries using icing bags or handmade paper cones, applying intricate designs and creative patterns.
- Trim uneven surfaces of cakes or cut and shape cakes to required sizes using knives. Spread icing between layers and on the surfaces of cakes with spatulas, tint white icing with food coloring, and insert specific design tips into icing bags to create unique decorations.
- Combine creativity and technical skills in decorating and designing cakes while also being responsible for baking them as needed.
- Work with customers to take orders, ensuring their satisfaction with the final products by preparing and applying icings, toppings, and custom designs, and even creating display arrangements.
- Maintain food safety practices, combine ingredients effectively, and work confidently with a variety of kitchen tools.
- Prepare bread, rolls, muffins, and biscuits following recipes with precision and consistency.
- Review production schedules to determine the type and quantity of baked goods required.
- Measure ingredients accurately using measuring cups and spoons, mix dough or batter by hand or using an electric mixer, and cut dough into uniform portions with knives or dividers.

- Shape dough into loaves or other desired forms, place shaped dough in greased or floured pans, and apply toppings such as jelly, cinnamon, or poppy seeds to specialty items.
- Allow dough to rise in proofing boxes and bake it in ovens, adjusting drafts or thermostatic controls to regulate oven temperature for optimal results.
- Remove baked goods from ovens, place them on cooling racks, and prepare pies, cakes, cookies, and other pastries as required. May specialize in specific baked items, such as breads or desserts.

SKILLS

- Expertise in baking techniques
- Proficient in cake decoration and design
- Skilled in creating 3D fondant designs
- Knowledge of various pastry recipes
- Ability to develop innovative dessert ideas
- Precision in measuring and mixing ingredients
- Strong attention to detail and presentation
- Skilled in using kitchen equipment and tools
- Effective time management and multitasking
- Expertise in food safety and hygiene practices
- Ability to customize desserts to client preferences
- Creativity in designing pastry displays
- Proficiency in creating mousses, tarts, and macaroons
- Strong teamwork and communication skills
- Adaptability in fast-paced kitchen environments

TRAININGS/SEMINARS

Baker

UNICOMM INGREDIENTS PHIL.

Baliuag, Bulacan

March 13 – 15, 2007

Cakes & Pastries

NEGO-SKWELA

Diliman, Quezon City

October 29 – 31, 2005

EDUCATIONAL BACKGROUND

Vocational

Basic Safety Course

Far East Maritime Foundation Inc., Ermita, Manila

August 7, 2008

Tertiary (Undergraduate)

ECE

Feati University, Sta. Cruz, Manila

1999 – 2000

PERSONAL INFORMATION

Date of Birth : November 18, 1979
 Place of Birth : Mapandan, Pangasinan
 Nationality : Filipino
 Religion : Roman Catholic
 Civil Status : Married
 Age : 45 yrs old
 Height : 168cm.
 Weight : 68kg.
 Languages : Tagalog & English