



Mark Lester Go

PASTRY CHEF & CHOCOLATIER

Profile

As a proficient pastry chef, I have over a decade of experience in baking and embellishing desserts and pastries. I excel in crafting distinctive and visually stunning desserts, with a keen eye for detail. My passion lies in utilizing fresh ingredients to craft delectable treats. I am skilled at closely overseeing kitchen operations and ensuring compliance with health code regulations. Additionally, my interpersonal skills contribute to keeping the kitchen team engaged, motivated, and performing effectively.

Education

International School for Culinary Arts and Hotel Management

KATIPUNAN AVENUE, QUEZON CITY
14-Month Diploma Course in Pastry & Bakery Arts & Kitchen Management
2009 - 2010

Centro Escolar University

MENDIOLA, METRO MANILA
Completed Bachelor's Degree in Science
Major in Hotel & Restaurant Management
2005 - 2009

St. Stephen's High School

STA. CRUZ, METRO MANILA
Secondary Education
2001-2005
Primary Education
1995- 2001

Skills

- Detailed-oriented
- Teamwork
- Leading a team

Contact

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Muhharraq, Kingdom of Bahrain

September 3, 1988

Philippines

Experience

Jan 2024- Present | Pastry Chef & Chocolatier, Baraka Sweets Factory, Kingdom of Bahrain

- Collaborated with head chef to recruit, train, and evaluate staff.
- Responsible for the developing and testing new recipes for chocolate production.

Jan 2022- Dec 2023 | Pastry Chef & Chocolatier, Seasons Café by MHD, Sultanate of Oman

- Create and execute a variety of desserts, pastries, and baked goods, including fondant cakes, tarts, macaroons & chocolates.
- Serves as a private pastry chef for Honorable Lujaina Mohsin Haider Darwish.
- Supervise preparation, quality and quantity of all baked items.
- Maintained accurate inventory and ordered supplies as needed.
- Aid in achieving desired food costs, kitchen standards and overall objectives.

June 2015- May 2021 | Assistant Pastry Chef & Chocolatier, Plaisir Du Chocolat & LEAVES, Kingdom of Bahrain

- Preparing and baking various desserts, pastries and baked goods & chocolates.
- Menu planning and recipe development.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.
- Maintained a clean and organized pastry & chocolate kitchen

October 2014- May 2015 | Commis 2 Pastry and Bakery, Sharq Village Hotel & Spa by Ritz-Carlton, State of Qatar

- Ensuring the highest possible quality is maintained and that agreed-upon standards for food preparation and presentation are met at all times under guidance of a senior chef.
- Monitoring stock movement and responsible for requestion of items

March 2012- March 2014 | Commis 2 Bakery & Cake Designer, Cupcakes by Sonja, Philippines

- Follow the instructions and recommendations from the immediate superiors to complete the daily task
- Prepare the daily mise-en-place and food production in different sections of the main kitchen and satellite branches
- Coordinating with senior chefs for preparing cake fillings, frostings, and assisting in cakes and pastries decoration.