



MADHU KADAVAN

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PROFESSIONAL SUMMARY

Experienced Pastry Chef for almost 15 years in field who excel in creating inspired hot and cold baked goods in an ever-changing fast-paced environment. Exceptional knowledge of all food products culinary applications kitchen equipment and baking techniques. Experienced in working in a variety of setting from large venues that cater to banquets to busy specialty pastry shops. *Some of my recipes were featured to a book, **Baking and Desserts with the Gourmet Chef by Chef Dennis Adrian Scott***

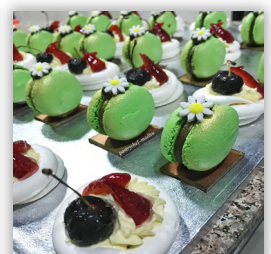
CORE COMPETENCIES & SKILLS

- + Profound knowledge in supervising pastry baking operations.
- + Deep knowledge of pastries, desserts, breads and occasion special cakes.
- + Ability to develop pastry and baking recipes for large quantity production.
- + Ensure to uphold maximum standards of food quality at all stages of pastry production.
- + Ensure to minimize wastage with maximum production.

EMPLOYMENT HISTORY

HEAD PASTRY CHEF at Seven Leisure Catering Muharraaq, Bahrain ▪ 2019 – current

- Operating and managing the pastry section.
- Produce all baked goods for BAPCO and BSB.
- Ensure excellent quality throughout the dessert offerings.
- Develop new menus and test new recipes.
- Ensuring culinary standards and responsibilities are met for Pastry Team.



EXECUTIVE PASTRY CHEF at Coral Bay

Manama, Bahrain ▪ 2007 – 2019

- Supervised duties of pastry staffs and adhered to guidelines stated by department and company.
- Ensured to uphold maximum standards of food quality at all stages of pastry production.
- Ensured to complete, oversee and sign all purchase requisitions.
- Develop new menus and test new recipes.

PASTRY CHEF at Al Oumara Bakery Gourmet
Saudi Arabia ▪ 1997 – 2007

- Decorated and presented desserts and pastries attractively.
- Supervised production operations of pastry segment.
- Ensured high quality check at every stage of pastry cooking zone.
- Directed and monitored juniors.
- Provided pastry staff with consistent training and leadership as needed.
- Maintained clean and well organized kitchen always.
- Inventory control.

PROFESSIONAL QUALIFICATION**DIPLOMA IN HOTEL MANAGEMENT**K.C College of Management Studies
Mumbai, India ▪ 1993 – 1994**SOME OF MY CREATIONS (more on my Instagram account)**