AMIR BISMI

COMMIS 1 – PASTRY

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PROFESSIONAL SUMMARY

Pastry chef with 3 years' dedicated experience in five-star hotel kitchens across India and the UAE, currently honing craft as Commis 1 - Pastry at Emirates Palace Mandarin Oriental, Abu Dhabi - one of the region's most prestigious luxury addresses. Passion for pastry began with a BSc in Hospitality and Hotel Administration and has since been sharpened under the mentorship of internationally acclaimed chefs, including Chef Alexandre Thabard(Executive Pastry Chef, MO Abu Dhabi), Chef Jérémy Massing (Vice World Pastry Champion 2025) and Chef Steve Thiery, whose masterclasses were sought out to continually elevate technique. Brings proven capability in **plated desserts, pastry shop desserts, afternoon tea, banqueting and buffet desserts, and petit fours, an emerging specialism in French pastry.**

KEY SKILLS

- **Pastry & Dessert Craft:** Plated Desserts , Banqueting & Buffet Desserts , Petit Fours , French Pastry Techniques , Cake shop & afternoon tea.
- **Kitchen Operations & Compliance:** Food Hygiene & Safety (HACCP-aligned) , Mise en Place & Kitchen Equipment Operation , Portion Control & Presentation Standards
- **Collaboration & Service:** Team Collaboration & Communication , Guest Interaction & Service Standards

PROFESSIONAL EXPERIENCE

Commis 1 – Pastry | Emirates Palace Mandarin Oriental, Abu Dhabi, United Arab Emirates

January 2025 – Present

- Craft plated desserts and banqueting/buffet selections that consistently meet five-star luxury hotel standards.
- Execute petit four production for daily service and large-scale events, upholding exacting standards of taste, texture, and visual presentation.
- Prepare pastries for the Episodes (The Mandarin Cakeshop) and the afternoon tea.
- Uphold HACCP-aligned hygiene protocols and UAE food safety regulations at every stage of production, holding mandatory Essential Food Safety Training certification.
- Partner with the pastry brigade to deliver desserts for high-profile guests, contributing to the culinary reputation of a landmark Abu Dhabi hospitality property.

Commis Chef | Pride Catering Company, India

May 2024 – December 2024

- Crafted a diverse range of desserts and pastries for high-end wedding celebrations and corporate events, tailoring output to each client brief.
- Rotated confidently across starters, mains, and dessert stations, adapting quickly to event-specific menus and volume demands.
- Earned consistent recognition from the Head Chef and diners for precision, consistency, and attention to detail.

Industrial Exposure Trainee | Grand Hyatt Kochi, Bolgatty, India

July 2022 – November 2022

- Supported the pastry team in producing desserts, pastries, and baked goods for restaurant service and large-scale banquet events.
- Upheld rigorous standards of taste, presentation, and portion control across every dessert produced.
- Maintained pastry station cleanliness and organisation, adhering strictly to food safety and hygiene protocols.
- Contributed to In Room Dining and All-Day Dining operations, assisting in the preparation of Continental and Mediterranean dishes.

- Assisted with ingredient preparation, plating, and stock management to support smooth daily kitchen operations.

EDUCATION

BSc in Hospitality and Hotel Administration | 2021 - 2024

Institute of Hotel Management, Hyderabad, India

CERTIFICATIONS & PROFESSIONAL DEVELOPMENT

- Essential Food Safety Training Certificate
- Culinary Master Class, Chef Himanshu Sahoo
- Pastry Workshop under Chef Jérémy Massing, Vice World Pastry Champion 2025, holiday-themed workshop covering signature methods and techniques
- Cream Masterclass with Chef Steve Thiery

LANGUAGES

English (Fluent) , Malayalam (Native) , Hindi (Fluent) , Arabic (Beginner)