



Ronica Samuel

Pastry Chef

About Me

Pastry Chef | 6+ Years Experience in Premium Desserts & Artisan Baking | Gluten-Free & Custom Orders. I create visually refined, consistently executed desserts and pastries that elevate guest experience and drive repeat business. Experienced in classic and modern techniques, high-volume production, and bespoke celebration cakes. Worked with gluten-free products and client-specific creations. Open to pastry chef opportunities where craftsmanship, creativity, and precision are valued.

Education

2019 - 2021	Bachelor of Arts (B.A)
The University of Punjab	
2014-2016	Intermediate (General Science)
Brains Group of Colleges	
2011-2013	Marticulation
St. Joesph Girls High School	

Experience

Sep 2019 - Jan 2026	Executive Pastry Chef
ShortCross · Full-time	Successfully managed freelance pastry chef projects for various clients Designed and delivered custom pastry creations for special events. Maintained a strong client base through exceptional service and quality. Experienced in gluten-free flours, texture balance, and recipe formulation Inventory & ingredient management
Apr 2021 – Jan 2026	Pastry Chef
CuredOlive · Part-time	Hi-tea & buffet dessert planning and management Recipe development & costing Quality control & presentation standards Kitchen hygiene & food safety compliance Inventory & ingredient management
Mar 2024 - Jun 2024	R&D Gluten-Free Recipe Developer
Reana Foods	Developed gluten-free recipes with improved texture and flavor [Knowledge of gluten-free flours and ingredient combinations [Created gluten-free menu options for customers with dietary needs [Production of gluten-free items for events and bulk orders

Contact

Phone
+971557154903

Email
ronisamuel54@yahoo.com

Address
Boulevard City Suites Al Nahda2

Expertise

Artisan cakes, pastries & desserts
Cake decoration & customized
Dessert menu development
Hi-tea & buffet dessert and management
Recipe development
Quality control & presentation standards
Kitchen hygiene & food safety
Management Skills

Certification

2019 | Bakery & Pastry

College of Tourism and Hospitality (COTHM)

Language

English
Urdu

Sept 2023 - Mar 2024

Pak Travels

Travel Consultant

Assisted clients in planning and booking flights, hotels, and tours
Prepared personalized travel itineraries based on customer preferences
Handled reservations, cancellations, and payment processing
Maintained client records and managed follow-ups
Resolved customer inquiries and complaints professionally
Promoted travel packages and upsold services

Sept 2015 - Mar 2018

Fri-Chicks

Cashier & Customer Service Associate

Handling customer payments and billing
Operating POS/cash register
Managing cash and card transactions
Providing customer service
Maintaining accurate sales records
Assisting customers during orders
Maintaining cleanliness of counter area
Handling customer inquiries politely

Interest

Learning new baking techniques

Learning new skills