






SYLVAIN FOND



EXECUTIVE PASTRY CHEF - CONSULTANT

CONTACT

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EDUCATION

PASTRY ARTS DIPLOMAS

CFA Eschau, Strasbourg, France
2006-2008

- ✓ Pastry diploma
- ✓ Bakery diploma
- ✓ Chocolatier, sweet making, ice-cream diploma

PASTRY ARTS DIPLOMA

CFA Eschau, Strasbourg, France
2008-2011

- ✓ National technical diploma in pastry, bakery, catering, chocolatier diploma

SKILLS

Advanced Pastry Technique
Menu Development
Ingredient Knowledge
Quality Control
Kitchen Management
Chocolate Work
Creative Pastry Design
Customer Service

PROFILE

A seasoned Executive Pastry Chef with over 13 years of global culinary expertise, renowned for crafting exquisite desserts and driving culinary innovation. Committed to sharing knowledge through consulting, and dedicated to creating unforgettable sweet memories for clients worldwide.

WORK EXPERIENCE

EXECUTIVE PASTRY CHEF - CONSULTANT

MBSF LLC – Miami, FL, USA - 2020-2023

The company brings a wealth of culinary and a fresh perspective to help businesses elevate their dessert offerings, optimize operational efficiency, and stay at the forefront of industry trends, ultimately enhancing their profitability and reputation.

- Ability to create and refine desserts that align with the company's culinary concept and target audience, offering unique and marketable dessert offerings.
- Expertise in cost analysis and budgeting to optimize ingredient sourcing, minimize waste, and maximize profitability.
- Implementing efficient kitchen workflows and production processes to enhance productivity and minimize operational costs.
- Providing comprehensive training and mentoring programs for pastry teams, ensuring consistent execution of high-quality desserts and fostering skill growth among staff.
- Staying up-to-date with industry trends, emerging ingredients, and innovative techniques to ensure the company remains competitive and ahead of the curve in the pastry sector.

EXECUTIVE PASTRY CHEF

Le Petit Paris – Los Angeles, CA, USA - 2018-2020


This 400-seats restaurant in the heart of DTLA, became a culinary destination for its exceptional desserts, elevating the restaurant's reputation and leaving an incredible mark on the city's dining scene.


- Demonstrated ability to lead and mentor a team of pastry cooks, fostering a collaborative and productive work environment.
- Proven track record of developing and executing innovative pastry menus, showcasing artistic flair and a keen eye for presentation.
- Expertise in a wide range of pastry techniques, including baking, chocolate work, sugar craft, and dessert plating, ensuring consistently high-quality products.
- A strong commitment to maintaining strict quality standards, including taste, texture, and appearance, to deliver desserts that exceed customer expectations.


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SOFT SKILLS

Positive Attitude

Time Management Specialist

Charismatic Personality

Forward Thinking

Adaptability

Leadership

Teamwork

ABOUT ME

Fluent in Spanish & English

Have lived in France, Switzerland
and USA

Travel

Moto sports passionate

WORK EXPERIENCE CONTINUED...

EXECUTIVE PASTRY CHEF

Macarons & Inspirations – Strasbourg, France - 2014-2018

- Ability to create visually stunning and delicious pastries that appeal to a diverse customer base and align with the bakery's brand.
- Ensuring consistency and excellence in taste and presentation.
- Managing production schedules, optimizing ingredient usage, and minimizing waste to enhance productivity and profitability.
- Engaging with customers, providing excellent service, and catering to their unique pastry preferences to build a loyal client base and drive sales.
- Producing 5,000 macaroons per day and handmade.

EXECUTIVE CATERING CHEF

Patisserie Gross – Obernai, France - 2013-2014

- Managing the production of the catering department for a total of 4 shops.
- Plan and execute large-scale catering events, from menu design, logistics and coordination, in order to ensure a memorable dining experience.
- Create innovative and customized menus that cater to diverse client needs and preferences.

EXECUTIVE PASTRY CHEF

Patisserie Gewinner – Eschau, France - 2010-2013

- Responsible of the pastry department in complete autonomy.
- Creating and designing new seasonal desserts.

CERTIFICATES // AWARDS

RESTAURANT DESSERTS – ADVANCED TRAINING

Bellouet School – Paris, France - 2022

Around the world with its highly qualified professors who assure our courses and the development of the school.

DESSERTS – ADVANCED TRAINING

Ferrandi School – Paris, France - 2018

World-renowned culinary school, the largest in Europe, with 4 campuses around France and 2500 students from vocational courses to Masters' degrees.

CATERING – ADVANCED TRAINING

Bellouet School – Paris, France - 2014