



MARYLOU RIBET

P A S T R Y C H E F

In charge of the pastry section, driving commis and ensuring the maintenance of hygiene and quality product.

• CONTACT



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Danckelmannstr 22,
14059 Berlin, Germany

• SKILLS

- Planning menus
- Ensuring food quality and taste is of the highest standard
- Managing inventory of stock
- Ordering raw materials
- Controlling budgets and minimizing wastage
- Maintaining hygiene in the kitchen
- Managing and supervising the kitchen staff
- Recruiting, training, and developing staff

• OTHERS

Experience as pastry chef in weddings for over 100 guests

• INTEREST

- Cooking and baking
- Drawing
- Running
- Languages : French, English, Spanish, German, Arabic and Chinese

• EDUCATION

2012 - 2015

BACHELOR OF HOTEL AND CATERING

Lycée hôtelier Dinard Yvon Bourges

• EXPERIENCE

2021 - NOW

RESTAURANT OWNER - HUNGER HUNTER

Berlin, Germany

- developing a brand of high quality burgers, setting a whole menu and marketing strategy.
- Managing teams
- Control of material and budgets

2019

PASTRY CHEF IN BISTROT - LE SAINT VINCENT

Grenoble, France

- production of pastry and service
- driving commis, ensuring to keep high quality product
- creation of the new pastry menu (see picture)

2018

PASTRY CHEF IN BRASSERIE - HAFEN HALLE

konstanz, Germany

- Producing for large amount of guests

2017

CHEF DE PARTIE IN GOURMET RESTAURANT - GLASS RESTAURANT

Berlin, Germany

- production of hot line and service
- production for the pastry chef when missing
- Managing stocks and ordering raw material



2016

COMMIS CHEF IN BISTROT - LE BALAFON

Dinard, France

- working in all kitchen departments
- managing inventory stocks

2015

WEDDING EXPERIENCE

France

- Respecting clients expectations
- Mastering quantity and quality on a daily event

2014

COMMIS CHEF IN MICHELIN STAR RESTAURANT - LE PUR

Park Hyatt Paris Vendôme, Paris 1er, France

- production of all the mignardises

2013

INTERNSHIP - THE LATEST RECIPE

Le Méridien, Qingdao, China

- Desserts Buffet for 5 stars hotel
- Working in a multilingual team

