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**ILIA POUCHKAR**  
**EXECUTIVE**  
**PASTRY CHEF**

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27/11/1989 A LENINGRAD  
(RUSSIE)  
AGE 29 ANS  
MARRIED AND 1 DAUGHTER  
ADRESS  
RESIDENCE LE PARC RIVE  
GAUCHE, RUE DE LA GRANGE  
AUX GRAINS, APP 208  
03700 BELLERIVE SUR ALLIER  
NATIONALITY FRENCH  
NUMBER PASSPORT  
16CR74666  
AVAILABLE FOR SINGLE STATUS  
TEL MOBILE ET WHATSAPP  
+33 6 04 12 40 55



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[WWW.POUCHKAR-CREATION.COM](http://WWW.POUCHKAR-CREATION.COM)

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**WEB SITE**

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[www.pouchkar-creation.com](http://www.pouchkar-creation.com)

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**OBJECTIVE CAREER**

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**I am looking for a executive pastry chef position in a hôtel, restaurant or shop in France or abroad available as single status**

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**DEGREE**

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**HIGH SCHOOL FRANCOIS RABELAIS-  
BRASSAC LES MINES-FRANCE (63)**

Degree obtained CAP PATISSIER  
Session September 2007- June 2009  
[www.entauvergne.fr/public/0630012W/Pages/default.aspx](http://www.entauvergne.fr/public/0630012W/Pages/default.aspx)  
[www.entauvergne.fr/PUBLIC/0630012W/Pages/Anciensélèves.aspx](http://www.entauvergne.fr/PUBLIC/0630012W/Pages/Anciensélèves.aspx)

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**LANGUAGES, HOBBIES, AND OTHER**

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LANGUAGES ; FRENCH, ENGLISH AND RUSSIAN  
UPDATED PASSPORT  
DO PHOTOGRAPHY AND VIDEO CANON 7D MARKII AND GOPRO  
- WALKING IN QUAD AND JET SKI - SOCIAL MEDIA - CONTEMPORARY ART  
WALKING ON FOOT - TRAVEL

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**QUALITY**

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RIGOROUS, WORKER, VERSATILE, PUNCTUAL, PERFECTIONIST, CREATIVE, HONEST,  
PERSEVERING, PEDAGOGUE AND TRAINER, LEADERSHIP

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LA GALETTE / SEPTEMBER 2017-JUNE 2018

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**PASTRY CHEF**  
**SAINT MALO-FRANCE**  
4 month – Summer Seasonal contract

**Complex of 3 hotels \*\*\* and \*\* and 3 restaurants**  
Hôtel de France and Chateaubriand Historic Monument \*\*\* / Intra-Muros - 80 Rooms  
<http://www.hotel-chateaubriand-st-malo.com>  
Including a brasserie restaurant and a panoramic restaurant Le Cinq  
<https://www.le5-restaurant.com>

Hotel de la Cite \*\*\* / Intra-muros - <http://www.hotel-cite-st-malo-bretagne.com> - 41 Rooms  
Hotel \*\* Anne de Bretagne / Intra-muros - <http://www.hotel-annedebretagne.com> - 44 Rooms  
La Trinquette Yacht Club Restaurant Saint Malo - <http://www.laTrinquette.fr>  
Objectives develop new business concepts, caterers, seminars, restaurant menu  
Creation of a new pastry laboratory and purchase of a 5-door Koma Elboma Freeze / Surgery Freezer and Pavoni  
silicone mold  
Organization of the pastry shop and purchase of raw material, cost of return, data sheets, hygiene and HACCP  
standards.  
Development of the sweet map for the 2018 Route du Rhum event menus of its restaurants, cocktails, seminars,  
coffee break and village for the Trinquette Yacht Club.  
Reference Contact : Jean-Philippe Roy - CEO  
Email : [direction@hotel-saintmalo.fr](mailto:direction@hotel-saintmalo.fr) --- Tel: +33 6 49 99 07 22

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LA GALETTE / SEPTEMBER 2017-JUNE 2018

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**EXECUTIVE PASTRY CHEF**  
**DAKAR-SENEGAL**

**Bakery-Pastry Boutique-Restaurant-Saloon of tea-Hot Point, Catering**

**9 Month** - Restoration complex 2000m2 and laboratories of 300m2 in total.  
Total 250 employees, 25 motorcycle delivery men  
High volume production homemade  
Automatic pastry production with Rondo machine 1500-2000 per day / croissant  
800 day chocolate bread - 400 daily raisin bread + daily production of classics in pastries  
(Donut, palm tree, dry biscuits, napolitan, slipper, drops swiss, almond croissant)  
Creations of fine dining restaurant desserts and events menus  
Creations new yule log 2017  
Creations of desserts boutique + party events  
Wedding cakes  
Gelato and chocolate praline and candy  
Team 35 staffs in viennoiserie, gelato, chocolate and pastry section  
Reference Contact : Aiman El Sayed - Owner  
Email : [aiman.dkr@gmail.com](mailto:aiman.dkr@gmail.com) --- Tel : +221 77 644 01 71

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**2014 TO PRESENT --- PASTRY CONSULTING BY POUCHKAR**

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**LA PATISSERIE LIBERTE / SEPTEMBER 2017**

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**PASTRY CHEF  
MANCHESTER-ROYAUME-UNIE**

**Pastry Boutique**

**10 days** - Consulting Pastry

Team 3 Staffs

Training french pastry

Reference Contact : Ahmed Zeharaoui - Owner

Email : [ah.zeharaoui@zctltd.com](mailto:ah.zeharaoui@zctltd.com) - [house@patisserieliberte.co.uk](mailto:house@patisserieliberte.co.uk) --- Tel : +44 7463 170701

Web site : [www.patisserieliberte.co.uk](http://www.patisserieliberte.co.uk)

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**THE BOAT LYDIA CATERING / AUGUST 2017**

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**PASTRY CHEF  
MAIRIE DE BARCARES-FRANCE**

**5 days** – Event spécial 250 pax catering creation of buffet pastry

Reference Contact : Alain Ferrand Maire de Barcarès and PDG of group Hospitality PEFACO HOTELS

Email : [aferrand@pefacohotels.com](mailto:aferrand@pefacohotels.com) - [alain.ferrand@lebarcares.fr](mailto:alain.ferrand@lebarcares.fr) --- Tel : +33 6 80 05 19 80

Web site : [www.pefacohotelmayamaya.com](http://www.pefacohotelmayamaya.com)

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**LE MILLESIM RESTAURANT / MAY-AUGUST 2017**

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**PASTRY CHEF  
LE CAP DAGDE-FRANCE**

**Restaurant**

**3 month – Seasonal contract**

Creation of menu pastry 100 dessert per day

Reference Contact : Jérôme Catanzano - Owner

Email : [direction@millesim-plage.com](mailto:direction@millesim-plage.com) --- Tel : +33 6 89 97 31 94

Web site : <http://www.millesim-plage.com>

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**L'ORCHIDEE HOTEL\*\*\*\* / APRIL 2017**

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**PASTRY CHEF  
POINTE NOIRE-REPUBLIQUE DU CONGO**

**Hôtel 4\*\*\*\* - 100 Chambres**

**2 weeks - Consulting Pastry**

Team 10 Staffs

Consulting Pastry

Reference Contact : Ali Attie – PDG and Honorary Consul of Guinea Bissau

Email : [aliattie@me.com](mailto:aliattie@me.com) --- Tel : +242 06 856 9481

Web site : [www.lorchideehotel.com/fr/](http://www.lorchideehotel.com/fr/)

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**LA PATISSERIE LIBERTE / FEBRUARY 2017**

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**PASTRY CHEF  
MANCHESTER-ROYAUME-UNIE**

**Pastry Boutique**

**1 week - Consulting Pastry**

Team 3 staffs

Training pastry on theme St Valentin

Reference Contact : Ahmed Zeharaoui - Owner

Email : [ah.zeharaoui@zctltd.com](mailto:ah.zeharaoui@zctltd.com) - [house@patisserie-liberte.co.uk](mailto:house@patisserie-liberte.co.uk) --- Tel : +44 7463 170701

Web site : [www.patisserie-liberte.co.uk](http://www.patisserie-liberte.co.uk)

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**LA GALETTE / DECEMBER 2016**

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**EXECUTIVE PASTRY CHEF  
DAKAR-SENEGAL**

**Bakery-Pastry-Restaurant-Saloon of tea-Hot Point**

**2 weeks - Consulting Pastry**

Manage special menu restaurant for 24 december and 31 december and yule log

Reference Contact : Aiman El Sayed - Owner

Email : [aiman.dkr@gmail.com](mailto:aiman.dkr@gmail.com) --- Tel : +221 77 644 01 71

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**LE CROISSANT DE PARIS / NOVEMBER 2016**

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**PASTRY CHEF**  
**COBLENCE-ALLEMAGNE**

**Pastry-Bakery Boutique**

**1 month** - Consulting Pastry  
Team 4 staffs

Reference Contact : Ibrahim Bello - Owner

Email : [ibrahibello@gmail.com](mailto:ibrahibello@gmail.com) --- Tel : +33 6 10 24 44 53

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**LE FOURNIL / JUNE 2016**

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**PASTRY CHEF**  
**YAOUNDE-CAMEROUN**

**Pastry-Bakery Boutique**

**2 weeks** - Consulting Pastry  
Team 15 staffs

Training French Pastry

Reference Contact : Cecile Emerziane – Owner

Email : [cfotsoemerziane@gmail.com](mailto:cfotsoemerziane@gmail.com) --- Tel : +33 6 61 67 91 81

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**SUGAR PIE BAKERY / MARCH-JUNE 2016**

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**EXECUTIVE PASTRY CHEF**  
**MANAMA-BAHREIN**

**Pastry boutique**

**3 month** – Consulting Pastry  
Team 4 staffs

Training French Pastry

Reference Contact : Mohamed Al Orayedh - Owner

Email : [maa002@hotmail.com](mailto:maa002@hotmail.com) --- Tel : +973 39 90 05 40

Web site : [www.sugarpiebakery.co](http://www.sugarpiebakery.co) - [www.instagram.com/sugarpiebakery/](http://www.instagram.com/sugarpiebakery/)





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**DANA MALL / FEBRUARY-JUNE 2016**

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**EXECUTIVE PASTRY CHEF  
MANAMA-BAHREIN**

**Complexe centre commerciale 10 point de restauration**

**4 month - Consulting Pastry**

Kitchen Pastry 190m2

Team 27 staffs

Training French Pastry, Chocolate, Gelato and candy with praline chocolate, buffet menu and restaurant a la carte

Reference Contact : Amine Berrada – Director food and beverage and development

Email : [amineberrada@email.com](mailto:amineberrada@email.com) --- Tel : +212 602 254555

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**LE PHENICIEN / SEPTEMBER 2015-FEBRUARY 2016**

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**PASTRY CHEF  
LOME-TOGO**

**Complexe de Pâtisserie-Boulangerie-Restaurant Préouverture et ouverture**

**6 month - Consulting Pastry**

Team 12 staffs

Training French Pastry, Gelato, Viennoiserie, and Bakery

Reference Contact : Deborah Mermet – Owner

Email : [d.mermetmarechal@outlook.com](mailto:d.mermetmarechal@outlook.com) --- Tel : +228 93 13 32 06-+228 99 88 23 07

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**AU BON PAIN / AUGUST-SEPTEMBER 2015**

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**PASTRY CHEF  
GOMA-REPUBLIQUE DEMOCRATIQUE DU CONGO**

**Pastry-Bakery Boutique**

**1 month - Consulting Pastry**

Team 4 staffs

Training French Pastry and Viennoiserie

Reference Contact : Vanessa Jados – Owner

Email : [jados.vanessa@gmail.com](mailto:jados.vanessa@gmail.com) --- Tel : +228 93 13 32 06-+228 99 88 23 07

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**PEFACO HOTEL MAYA MAYA\*\*\*\*\* / JUNE-AUGUST 2015**

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**EXECUTIVE PASTRY CHEF  
BRAZZAVILLE-REPUBLIQUE DU CONGO**

**Préouverture Hôtel – 158 chambres**

**3 month** - Consulting Pastry

Team 16 staffs

Training French Pastry and Viennoiserie, Menu buffet and Restaurant a la carte

Reference Contact : Dominique Viard– Director of operations

Email : [dmviard@pefacohotels.com](mailto:dmviard@pefacohotels.com) - [dmviard@hotmail.com](mailto:dmviard@hotmail.com) ---Tel : +242 05 604 80 29

Alain Ferrand - PDG of group Hospitality PEFACO HOTELS

Email : [aferrand@pefacohotels.com](mailto:aferrand@pefacohotels.com)

Tel : +33 6 80 05 19 80

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**PIK PALACE\*\*\*\*\*AND PARK CHALET\*\*\*\*\* AUTOGRAPH COLLECTION HOTELS BY MARRIOTT  
/ FEBRUARY-MARCH 2015**

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**PASTRY CHEF  
SHAH DAG MONTAGNE-AZERBAIDJAN**

**2 Hôtels - 5 Stars – 167 rooms et 164 rooms**

**2 month** - Consulting Pastry in russian language

Team 11 staffs

Training French Pastry, Chocolate, Gelato and candy with praline chocolate, buffet menu and restaurant a la carte

Reference Contact : Didier Jacob– Executive chef

Email : [Mbd.jacob@gmail.com](mailto:Mbd.jacob@gmail.com) - [Didier.jacob@ihg.com](mailto:Didier.jacob@ihg.com) --- Tel : +84 91 439 94 32

Web site : [www.pikpalaceshahdag.com](http://www.pikpalaceshahdag.com) - [www.parkchaletshahdag.com](http://www.parkchaletshahdag.com)

Agency recruitment by Evelyne Drevon

Email : [edrevon@altiso-consulting.com](mailto:edrevon@altiso-consulting.com) --- Tel : +33 97 04 45 268

Web site : [www.altiso-consulting.com](http://www.altiso-consulting.com)

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**EATERY FINE DINING / DECEMBER 2014**

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**PASTRY CHEF  
MANAMA-BAHREIN**

**Restaurant**

**1 month** - Consulting Pastry

Team 5 staff

Training French Pastry and menu restaurant a la carte

Reference Contact : Yasmine Maslahi - Manager

Email : [ymaslahi@gmail.com](mailto:ymaslahi@gmail.com)

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**PÂTISSERIE QUENOY / AUGUST-NOVEMBER 2014**

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**PASTRY CHEF  
TOURNAI-BELGIQUE**

**Pâtisserie depuis 1863**

**3 month** - Consulting Pastry

Team 4 staffs

Training French Pastry, Macaron

Creation collection Yule Log

Reference Contact : Nicolas Quenoy - Owner

Email : [nquenoy@gmail.com](mailto:nquenoy@gmail.com) - [contact@patisseriequenoy.be](mailto:contact@patisseriequenoy.be)

Web site : [www.patisseriequenoy.be](http://www.patisseriequenoy.be)

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**2012-2014 --- DJIBOUTI PALACE KEMPINSKI\*\*\*\*\* ET KEMPINSKI SEYCHELLES RESORT\*\*\*\*\* /  
MARCH 2012-FEBRUARY 2014**

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**PASTRY CHEF  
MAHE-SEYCHELLES**

**Hôtel - 5 Stars –150 rooms**

**6 month**

Team 8 staffs

Manage 5 outlets about pastry and bakery section and restaurant buffet and a la carte, wedding, and catering

Reference Contact :

Philippe Bossert– Executive chef – Master Chef French Cuisine

Email : [philippe.bossert@hotmail.com](mailto:philippe.bossert@hotmail.com)

Web site : [www.kempinski.com/en/baie-lazare/seychelles-resort/](http://www.kempinski.com/en/baie-lazare/seychelles-resort/)

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**PASTRY CHEF  
DJIBOUTI-REPUBLIQUE DE DJIBOUTI**

**Hôtel - 5 Stars –320 rooms**

**17 month – Transfert to Kempinski Seychelles Resort**

Team 20 staffs

Manage 11 outlets about pastry and bakery section and restaurant buffet and a la carte, wedding, cooking class and catering

Reference Contact :

Philippe Bossert– Executive chef – Master Chef French Cuisine

Email : [philippe.bossert@hotmail.com](mailto:philippe.bossert@hotmail.com)

Web site : [www.kempinski.com/fr/djibouti/djibouti-palace/](http://www.kempinski.com/fr/djibouti/djibouti-palace/)

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**2011-2012 --- FIRST EXPERIENCE TO POSITION PASTRY CHEF**

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**LA VERTE VALLEE HOTEL\*\*\* RESTAURANT SPA / NOVEMBER 2011-FEBRUARY 2012**

**LE MAS D'ESTEL RESTAURANT / APRIL 2011-SEPTEMBER 2011**

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**PASTRY CHEF  
MUNSTER-FRANCE**

**Hôtel 3 Stars – 108 rooms**

**3 month - Seasonal contract winter**

Team 4 staffs

Creation dessert a la carte 150 pax per day and tea time.

Reference Contact : Loïc Hutter – Managing Director

Email : [loic.hutter@sfr.fr](mailto:loic.hutter@sfr.fr) - [loic.hutter@vertvallee.fr](mailto:loic.hutter@vertvallee.fr)

Web site : <http://www.vertvallee.com>

**PASTRY CHEF/LE MAS D'ESTEL RESTAURANT  
ST AYGULF-FRANCE**

**Fine Dining Restaurant near St-Tropez**

**6 month - Seasonal contract summer**

Team 1 staff

Creation of dessert a la carte 200 to 300 dessert per day

Reference Contact : Yann Krief – Owner

Email : [yannkrief@hotmail.fr](mailto:yannkrief@hotmail.fr)

Web site : [www.lemasdestel.fr](http://www.lemasdestel.fr)

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**2006- 2011 --- SEASONAL CONTRACT/PASTRY COOK**

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**PASTRY COOK/GERARD MULOT  
PARIS-FRANCE**

**Pastry-Bakery Boutique**

**August 2010- January 2011 – 6 month**

Web site : [www.gerard-mulot.com](http://www.gerard-mulot.com)



**COMMIS PASTRY/GINGER FRED RESTAURANT  
PRAHA-REPUBLIC CZECH**

**Fine Dining Restaurant**

**Maiy2010- June 2010 – 2 month**

Reference Contact : Gwendal Leruyet – Executive Chef

Email : [gwendal.leruyet@ducasse-paris.com](mailto:gwendal.leruyet@ducasse-paris.com) - [leruyetgwendal@yahoo.com](mailto:leruyetgwendal@yahoo.com)

Web site : [www.ginger-fred-restaurant.cz/en/](http://www.ginger-fred-restaurant.cz/en/)

**PASTRY COOK/TART GOURMET COMPANY  
GALWAY-IRELAND**

**Pastry-Bakery Boutique**

**September 2009- February 2010 – 6 month seasonal contract**

Reference Contact : Michelle ODonnel - Owner

Email : [michelleod@hotmail.com](mailto:michelleod@hotmail.com)

Web site : [www.gourmettartco.com](http://www.gourmettartco.com)

**PASTRY COOK/LE FESTIVAL (BAKERY CLEOPHAS)  
LE CAP DAGDE-FRANCE**

**Pastry-Bakery Boutique**

**September 2009- February 2010 – 3 month seasonal contract summer**

Reference Contact : Eddie Doyen - Owner

Email : [eddie.doyen@sfr.fr](mailto:eddie.doyen@sfr.fr) --- Tel : +33 6 09 97 64 67

**HELPER SANDWICH AND PIZZA COLD KITCHEN /BAKERY CLEOPHAS  
LE CAP DAGDE-FRANCE**

**Pastry-Bakery Boutique**

**July–August 2008 - 2 month seasonal contract summer**

Reference Contact : Gregory Cleophas – Owner

Email : [sarl.cleophas@gmail.com](mailto:sarl.cleophas@gmail.com)

Tel : +33 6 31 02 98 47

**HELPER SANDWICH AND PIZZA COLD KITCHEN/BAKERY CLEOPHAS  
LE CAP DAGDE-FRANCE**

**Pastry-Bakery Boutique**

**July–August 2006 - 2 month seasonal contract summer**

Reference Contact : Gregory Cleophas – Owner

Email : [sarl.cleophas@gmail.com](mailto:sarl.cleophas@gmail.com) --- Tel : +33 6 31 02 98 47





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## PUBLICATION IN MAGAZINE

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CHOCOLATIER • GLACIER • CONFISEUR • TRAITEUR  
**LE JOURNAL  
DU PATISSIER**  
*Depuis 1978*

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<http://www.lejournaldupatisier.com/>

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## LINKS

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Instagram

<https://www.instagram.com/ilia.pouchkar/>

## CHEFS IN AFRICA

<http://chefsinafrica.fr/Nos-pionniers/ilia-pouchkar/>



<https://www.linkedin.com/in/ilia-pouchkar-39883056/>



<https://www.facebook.com/pouchkar.creation>

<https://www.facebook.com/liapouchkarcreation/>

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