
ILIA POUCHKAR
EXECUTIVE
PASTRY CHEF

27/11/1989 A LENINGRAD
(RUSSIA)
AGE 31 ANS
MARRIED AND 2 CHILD
ADRESS
37 CHEMIN DES CALABRES
03700 BELLERIVE SUR ALLIER
NATIONALITY FRENCH
NUMBER PASSPORT
21LC02651
AVAILABLE FOR SINGLE STATUS
TEL MOBILE ET WHATSAPP
+33 6 04 12 40 55



WWW.POUCHKAR-CREATION.COM

WEB SITE

www.pouchkar-creation.com

OBJECTIVE CAREER

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

DEGREE

**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
www.entauvergne.fr/PUBLIC/0630012W/Pages/Anciensélèves.aspx

ATTESTATION HACCP 2019 - Update

LANGUAGES, HOBBIES, AND OTHER

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 – ECOLOGY – RECYCLING –
MAKE FURNITURE WITH WOODEN PALLETS – SNOWSCOOT SKI

QUALITY

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

2014 A PRESENT --- PASTRY CONSULTING BY POUCHKAR

N' SIRET 88006684000013

NAPPI SCHOOL ACADEMY GELATO / SEPTEMBER/OCTOBER 2020

**PASTRY CHEF
NAPLES-ITALY**

I month

Learning of Italian artisanal manufacturing techniques and procedures of NAPPI ACADEMY standards with franchise MAMMAMIA GELATO

Owner Samir Farhat

Email: dgdiegochips@gmail.com

--- Tel and Whatsapp: +221 77 830 62 62

<https://www.mammiamigelatoitaliano.com/?lang=en>



DIMASSABA GROUP/ MARCH – AUGUST 2020

**CHEF OF PRODUCTION
LUANDA-ANGOLA**

5 month –1000m2 laboratory
Team 20 staffs

Technical pastry advice and new laboratory with layout French pastry shop training with new creations of product ranges and pavoni mold

Reference Contact: Samer Mehanna Director of HR Group

Email: samer.mehanna76@gmail.com

sam.delicias@gmail.com

--- Tel and Whatsapp: +244 938 888 882

AUX FINS PALAIS / DECEMBER – JANUARY 2019-2020

**PASTRY CHEF
DAKAR-SENEGAL**

Pre-Opening and Opening after renovation

2 month –150m2 laboratory
Team 12 staffs

Consulting pastry

French pastry shop training with new creation of product ranges and pavoni mold

Reference Contact: Haif Hakim Owner

Email: auxfinspalais@arc.sn

--- Tel and Whatsapp: +221 77 569 06 59

LE MAS DE L'ILLE / MAY-JUNE-JULY-AUGUST-SEPTEMBER 2019

**PASTRY CHEF
TOWN HALL OF BARCARES-FRANCE**

5 months - Pastry technical advice
Team 8 staff

Dessert creations for the homemade canteen for the children of Barcarès

Development and preparation of menus with data sheets, training of staff of the canteen in collaboration with the head chef, and the nutritionist

Management of the Bochelli restaurant and its re-opening - recruitment, scoring, buying raw materials, pastries, ice cream gelato...

Reference Contact: Alain Ferrand Mayor of Barcarès and CEO of Hotel Group PEFACO HOTELS

Email: aferrand@pefacohotels.com - alain.ferrand@lebarcares.fr - af@lebarcares.fr

--- Tel and Whatsapp: +33 6 80 05 19 80

Web site: www.pefacohotelmayamaya.com

HOTEL DE FRANCE AND CHATEAUBRIAND / AUGUST 2018-NOVEMBER 2018

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 --- Tel: +33 6 49 99 07 22

LA GALETTE / SEPTEMBER 2017-JUNE 2018

EXECUTIVE PASTRY CHEF
DAKAR-SENEGAL

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

9 Month – Complex food and beverage, 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 --- Tel and Whatsapp: +221 77 644 01 71

2014 TO PRESENT --- PASTRY CONSULTING BY POUCHKAR

LA PATISSERIE LIBERTE / SEPTEMBER 2017

**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 - house@patisserieliberte.co.uk --- Tel and Whatsapp: +44 7463 170701

Web site : www.patisserieliberte.co.uk

THE BOAT LYDIA CATERING / AUGUST 2017

**PASTRY CHEF
TOWN HALL OF 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 - alain.ferrand@lebarcares.fr --- Tel : +33 6 80 05 19 80

Web site : www.pefacohotelmayamaya.com

LE MILLESIM RESTAURANT / MAY-AUGUST 2017

**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 --- Tel : +33 6 89 97 31 94

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

L'ORCHIDEE HOTEL** / APRIL 2017**

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

Hôtel 4** - 100 rooms**

2 weeks - Consulting Pastry

Team 10 Staffs

Consulting Pastry

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

Email : aliattie@me.com --- Tel and Whatsapp: +242 06 856 9481

Web site : www.lorchideehotel.com/fr/

LA PATISSERIE LIBERTE / FEBRUARY 2017

**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 - house@patisserie-liberte.co.uk --- Tel : +44 7463 170701

Web site : www.patisserie-liberte.co.uk

LA GALETTE / DECEMBER 2016

**EXECUTIVE PASTRY CHEF
DAKAR-SENEGAL**

Bakery-Pastry-Restaurant-Saloon of tea-Boutique-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 --- Tel : +221 77 644 01 71

LE CROISSANT DE PARIS / NOVEMBER 2016

**PASTRY CHEF
COBLENCE-GERMANY**

Pastry-Bakery Boutique

1 month - Consulting Pastry

Team 4 staffs

Reference Contact : Ibrahim Bello - Owner

Email : ibrahibello@gmail.com --- Tel : +33 6 10 24 44 53

LE FOURNIL / JUNE 2016

**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 --- Tel : +33 6 61 67 91 81

SUGAR PIE BAKERY / MARCH-JUNE 2016

**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 --- Tel : +973 39 90 05 40

Web site : www.sugarpiebakery.co - www.instagram.com/sugarpiebakery/

DANA MALL / FEBRUARY-JUNE 2016

**EXECUTIVE PASTRY CHEF
MANAMA-BAHREIN**

Mall - Complex food and beverage 10 point sales

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 --- Tel : +212 602 254555

LE PHENICIEN / SEPTEMBER 2015-FEBRUARY 2016

**PASTRY CHEF
LOME-TOGO**

Complex of Pastry-Bakery and Restaurant fine dining Pre-opening and opening

6 month - Consulting Pastry

Team 12 staffs

Training French Pastry, Gelato, Viennoiserie, and Bakery

Reference Contact : Deborah Mermet – Owner

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

AU BON PAIN / AUGUST-SEPTEMBER 2015

**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 --- Tel : +228 93 13 32 06-+228 99 88 23 07

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

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

Pre-Opening Hôtel – 158 rooms

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 - dmviard@hotmail.com ---Tel : +242 05 604 80 29

Alain Ferrand - PDG of group Hospitality PEFACO HOTELS

Email : aferrand@pefacohotels.com

Tel : +33 6 80 05 19 80

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

**PASTRY CHEF
SHAHDAG 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 - Didier.jacob@ihg.com --- Tel : +84 91 439 94 32

Web site : www.pikpalaceshahdag.com - www.parkchaletshahdag.com

Agency recruitment by Evelyne Drevon

Email : edrevon@altiso-consulting.com --- Tel : +33 97 04 45 268

Web site : www.altiso-consulting.com

EATERY FINE DINING / DECEMBER 2014

**PASTRY CHEF
MANAMA-BAHREIN**

Restaurant fine dining

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

PÂTISSERIE QUENOY / AUGUST-NOVEMBER 2014

**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 - contact@patisseriequenoy.be

Web site : www.patisseriequenoy.be

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

**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

Web site : www.kempinski.com/en/baie-lazare/seychelles-resort/

**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

Web site : www.kempinski.com/fr/djibouti/djibouti-palace/

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

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

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

**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 - loic.hutter@vertevallee.fr

Web site : <http://www.vertevallee.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

Web site : www.lemasdestel.fr

2006- 2011 --- SEASONAL CONTRACT/PASTRY COOK

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

Pastry-Bakery Boutique

August 2010- January 2011 – 6 month

Web site : 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 - leruyetgwendal@yahoo.com

Web site : 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

Web site : 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 --- 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

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 --- Tel : +33 6 31 02 98 47

PUBLICATION IN MAGAZINE

CHOCOLATIER • GLACIER • CONFISEUR • TRAITEUR
**LE JOURNAL
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<http://www.lejournaldupatisier.com/>

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LINKS



Instagram

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

<https://www.instagram.com/cakedesignbypouchkar/>

CHEFS IN AFRICA

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



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



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

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