



ROMUALD GUIOT

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PRODUCTION MANAGER ♦ EXECUTIVE PASTRY CHEF ♦ CONSULTANT

PROFILE

Award-winning pastry chef, highly skilled, a progressive culinary professional with over 20 years of experience. Natural ability to create, strong record of streamlining costs and service while preserving quality.

- Staff training
- New facilities start-up
- Team building
- Quality assurance & control
- Innovative menu development & planning
- Food safety standards

EXPERIENCE

**EXECUTIVE PASTRY
CHEF / PRODUCTION
MANAGER**

Pitchoun Bakery & Café, Los Angeles, CA (2015 - present)

- New facilities start-up and opening
- Create new recipes, develop new products
- Oversee all bakery/pastry production, quality control
- Hiring, training, supervision, and scheduling of staff

**PASTRY CHEF /
PRODUCTION MANAGER**

Mirabelles Bakery, New York, NY (2015)

- New facilities start-up and opening
- Oversee all bakery and pastry production
- Concept kosher and pareve

CREATOR & OWNER

Réacteur de Gourmandises, France (2012 - 2014)

- Consultant
- Pastry production for restaurants

PASTRY CHEF

Pastry chef La Raison Gourmande, Olivier Streiff Beaulieu sur mer (06 France) (2012)

- Created deserts and new recipes
- Quality control

**EXECUTIVE PASTRY
CHEF**

Executive pastry chef for Marc Veyrat, 2 opening, la Reine des Près, pâtisserie de la famille Veyrat Annecy, 74 France (2008 - 2010)

- Designed dessert menus and developed new recipes

**EXECUTIVE PASTRY
CHEF**

Pastry chef restaurant * , 20/20 Gault and Millaut guide chez Marc Veyrat, Annecy, 74 France (2006 - 2008)**

ADDITIONAL EXPERIENCE

- **2003 - 2005:** Pastry chef, hôtel ***, dessert plate and buffet, l'hôtel Alpen Roc à la Clusaz (74 France).
- **2000 - 2003:** Pastry chef, manager production, team of 10 peoples, 5 retail shop, Mr Barrois Noël à Vittel (88) France).
- **1999 - 2000:** Pastry chef and production manager for remplacement Mr Ferdinand à Vittel (88 France).
- **1998 - 1999:** Pastry chef and manager production, Mr Velsch à Euville (55 France).
- **1994 - 1997:** Pastry in charge savory and catering, Mr Jean-François DEPORT, meilleur Ouvrier de France à Châlons en Champagne (51 France).
- **1992 - 1994:** pastry student , Mr Gérard Collard à Sarry (51 France)

EDUCATION

- **2001/2002:** Brevet de maîtrise pâtisserie (Chambre des métiers, 88000 Epinal)
- **1997/1998:** Formation de magasinier (Wittlich, Allemagne, armée de terre)
- **1995/1997:** Baccalauréat professionnel alimentation options pâtisserie avec mention (CEPROC, 75 019 Paris)
- **1994/1995:** Mentions complémentaire traiteur (CEPROC, 75 019 Paris)
- **1992/1994:** C.A.P Pâtissier chocolatier glacier confiseur (C.F.A, 51000 Châlons en Champagne)

PROFESSIONAL RECOGNITION

- Publication in the French professional press (Journal du Pâtissier, Thuries magazine)
- Member of APRECA, the most famous club of pastry chefs on the French Riviera
- Winner of the Gold Apple (2011 Monaco)
- Winner of final regional Championnat de France du Dessert 2011
- Finalist chef and designer contest Geneva (Suisse 2012)
- Finalist Classic Malt and Chef (Paris 2012)
- Finalist US Pastry Competition (New York 2017)



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