



KHIN MYO @MAGO

myomaou@gmail.com +971567014760 Dubai

STRENGTHS

- ◆ Adaptable
- ◆ Accountable
- ◆ Attention to details
- ◆ Compliance

BAKING SKILLS

- ◆ Cake (many types of cake)
- ◆ Bread (many types of bread)
- ◆ Cookie
- ◆ Doughnut
- ◆ Pastry (Croissant, Puff pastry, Eclair, Tiramisu, Choux)

EDUCATION

- ◆ Bachelor of Arts in Economic Management
- University of Mandalay

PERSONAL DETAIL

- ◆ Nationality: Myanmar
- ◆ Gender: Female
- ◆ Visa status: Emirate ID

LANGUAGE

Chinese	★ ★ ★ ★ ★
Thai	★ ★ ★
Malaysia	★ ★
English	★ ★

REFERENCE

- ◆ ST Restaurant
- ◆ Bread History
- ◆ D16 Bakery
Available on request

SUMMARY

With my extensive seven-year experience in the bakery and pastry industries, I am confident that I can contribute significantly to your business. My work approach involves a keen eye for detail and a flair for creative product development, which can help your business stand out in a competitive market. You can rely on my expertise to elevate your business to new heights and leave a lasting impression on your customers.

EXPERIENCE

Sale and Cashier

Jan2008 - Mar 2009

Bread History

Malaysia

- ❖ greeting customers, making sure their needs are met, displaying products such as bread and donuts, assisting bakers, ordering supplies, and removing outdated food.
- ❖ receiving payments and issuing receipts, gift-wrapping packages and keeping track of all cash and credit transactions

Crew Member/Assistant Pizza Maker

Mar 2009 - Jan 2010

Cone Pizza @ Italian Cone Pizza

KL, Malaysia

- ❖ Greet customers, record orders, and serve food and beverages with a consistently positive and helpful attitude, including answering questions about the menu.
- ❖ Take orders from customers and serve patrons at the counters or tables including receiving payment. Maintain sanitation, health and safety standards in work areas

Restaurant Assistant Manager

Feb 2010 - Jan 2014

Yi Xiang Bak kut teh

KL, Malaysia

- ❖ Create detailed reports on weekly, monthly and annual revenues and expenses
- ❖ Promote the brand in the local community through word-of-mouth and restaurant events
- ❖ Ensure food safety and compliance with regulations.
- ❖ Check that diners are satisfied with their meal and service.
- ❖ Handling service issues and customer complaints.
- ❖ Monitoring cash and transactions and preparing daily bank transaction.

Bakery Chef

July 2014 - Apr 2016

D16 Bakery

TGI, Myanmar

- ❖ Manage the production of pastries and bread.
- ❖ Develop new seasonal recipes and menus and keep up with the latest trends.
- ❖ Monitor and order ingredients, supplies, and equipment.

Baker

May 2021 - Nov 2023

ST Restaurant

Yangon, Myanmar

- ❖ Prepares, produces and bake bread, breakfast pastries and some desserts.
- ❖ Develops new products for a la carte or menus on a rotating basis
- ❖ Sets time and speed controls for mixing machines, or blending machines, so that ingredients will be mixed or cooked according to instructions.
- ❖ Measures or weigh flour or other ingredients to prepare batters, doughs, fillings, or whipped cream, using scales or graduated containers
- ❖ Monitor ingredient stocks, ensure equipment quality, guide staff, and maintain a clean and safe work environment