

JORDANA OLIVEIRA

Email: 2510588@student.uwtsd.ac.uk

Adress: London SE6 4SF

Motivated professional demonstrating strengths in food safety and teamwork. Adapts to fast-paced kitchen environments through diligent preparation and organization. Eager to contribute to a dynamic culinary team, bringing dedication and a strong work ethic to future roles. Able to work as part of team, problem solver, take on cash responsibilities.

WORK EXPERIENCE

Back of House cook and coordinator at Nando`s - London

March 2024 to July 2025

- Worked under pressure during peak hours, managing multiple orders simultaneously without compromising quality.
- Worked with kitchen staff during busy periods to maintain service delivery quality and impress guests with amazing meals.
- Managed high-volume food preparation and grilling under tight time constraints.
- Safely operated and maintained commercial flame-grillers, combi-ovens, and fryers daily
- Organized shift rotes .
- Interviewed prospective team members

Kitchen Chef at Full Fat Café - London

June 2021 to December 2023

- Maintained clean, safe environment by adhering to sanitation and safety requirements.
- Optimized food preparation procedures to reduce waste and increase efficiency without compromising quality.
- Prepared for each shift by placing clean cutting board and utensil bath at workstation.
- Checked food and ingredients for freshness and weighed, mixed and prepped materials before cooking meals.

LANGUAGES

-
- **Portuguese** Native Speaker
 - **English** B1 Intermediate

EDUCATION

CERTHE Business Skills for the Workplace
Canary Wharf London

Oct 2025 to Current

- Academic Skills
- Digital Skills
- Effective Team Working and Communication
- Problem Solving
- Employability and Career Development
- Enterprise and Entrepreneurship

Lewisham College / ESOL/London
SEPT 2014 to SEPT 2021

Completed ESOL Level 2, developing strong English communication skills in speaking, listening, reading, and writing. Improved confidence in using English for everyday communication, education, and the workplace.

SKILLS

- Food safety
- Quality control
- Food preparation
- Grill operation
- Teamwork
- Cleaning and organization

CERTIFICATE

Level 2

- Food Hygiene and Safety for Catering

CAREER GOALS

- Ambitious Commis Chef with Level 2 Food Safety certification and a passion for gastronomy. Keen to develop culinary skills, improve kitchen efficiency, and contribute to a successful team.

Reference available on request.

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Notting Hill Bakery 246 Acklam Road, London W10 5YG

July 2006

Dear Hiring Manager,

I am writing to express my interest in applying for the position of Pastry Chef at the Notting Hill Bakery. With over four years of professional kitchen experience, a Level 2 Food Hygiene and Safety certification, and a genuine passion for creating high-quality food, I am excited about the opportunity to join your team and make important contributions to your continued success.

In my most recent role as a Back of House cook and coordinator at Nando's, I worked in a fast-paced environment where I prepared food under pressure while maintaining high standards of quality, food safety, and cleanliness. I became confident operating commercial kitchen equipment, managing multiple tasks efficiently, and working closely with my colleagues to deliver an excellent customer experience.

Previously, at Full Fat Cafe, I strengthened my skills in food preparation, organisation, stock management, and maintaining strict hygiene standards. These experiences taught me the importance of consistency, attention to detail, and teamwork—qualities that I believe are essential in a professional bakery.

Although my background has mainly been in hot kitchens, I am eager to develop my career in pastry. I am a quick learner, hardworking, and highly motivated to expand my baking and pastry skills. I would be proud to contribute my dedication, reliability, and enthusiasm to the talented team at Notting Hill Bakery while continuing to learn from experienced pastry professionals.

Thank you for considering my application. I would welcome the opportunity to discuss how my experience, commitment, and passion for the culinary industry can contribute to your bakery. I look forward to hearing from you.

Yours faithfully,

Jordana Nunes De Moura Oliveira

Candidate-se facilmente



Pastry Chef (Wholesale bakery)

Notting Hill Bakery

 45 min · London



£33,000 - £38,000 a year

✓ Full-time + 1

Day shift

On-site parking



2 contratações feitas nos últimos 30 dias



About Us

We are a busy wholesale bakery producing high-quality, sweet and savoury products. We are looking for an experienced Pastry Chef / supervisor who can confidently support daily production in a fast-paced environment. Training is provided, but previous bakery experience is essential.

Day Shifts: 5 per week, weekend work is necessary, 45 hours per week.

Salary based on skill set and management experience

Responsibilities

- Produce cakes, biscuits, tarts, tray bakes (brownies) and savoury items (e.g. quiche)
- Measure, mix, and prepare ingredients according to recipes
- Bake products to specification, monitoring oven temperatures and timings
- Decorate pastries using glazes, icings, and finishing techniques
- Maintain excellent food-safety and hygiene standards
- Collaborate with the bakery team to ensure smooth operations

Qualifications

- Proven experience as a Pastry Chef, Pastry Cook, Pastry supervisor or similar role
- Strong understanding of pastry techniques and

Candidatar-se com o Indeed

- Secondary training or relevant certification (preferred)



baking methods

- Culinary training or relevant certification (preferred but not required)
- High attention to detail and consistency
- Ability to work efficiently, unsupervised in a fast-paced environment
- Strong time-management and organisational skills

Skills

- Competent in pastry/biscuit/cake production and baking techniques
- Able to follow recipes accurately and prepare ingredients correctly
- Knowledge of food-safety best practices
- Familiar with bakery equipment and kitchen organisation

What We Offer

- Competitive pay
- Supportive, professional working environment
- Opportunities for growth and skill development

If you're passionate about baking and thrive in a busy production setting, we'd love to hear from you.

Apply today on Indeed!

Pay: £33,000.00-£38,000.00 per year

Benefits:

[Candidatar-se com o Indeed](#)

Experience.



It you're passionate about baking and thrive in a busy production setting, we'd love to hear from you.

Apply today on Indeed!

Pay: £33,000.00-£38,000.00 per year

Benefits:

- On-site parking

Experience:

- Pastry /Baking: 3 years (required)

Work authorisation:

- United Kingdom (required)

Work Location: In person

Mostrar menos 

Supporting documents

Add

No cover letter or additional documents added. This is optional to add.

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