



# Kimberley D'Souza

Assistant Head Chef & Pastry Chef

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## Languages

- French
- Hindi
- English

## About

With leadership skills from being a Prefect and attention to detail as a Pastry Assistant, I thrive in fast-paced retail environments. Skilled in styling, cash handling, and client service, my dedication and ability to work under pressure make me ideal for temporary retail roles.

### BRANDS WORKED WITH

- Scott's Mayfair
- St Thomas More Catholic School

## Experience



- Prefect**  
 St Thomas More Catholic School | Sep 2021 - Jun 2023  
 As a school ambassador, I consistently upheld the school's image through positive representation and exemplary conduct. Leading numerous Open Days honed my leadership, problem-solving, and communication skills. As a dedicated prefect, I fulfilled duties punctually and enthusiastically, extending support to other schools to enhance our reputation. I demonstrated unwavering commitment and readiness to contribute
- Assistant Pastry Chef**  
 Scott's Mayfair | Feb 2020 - Feb 2020  
 My experience at one of London's five oldest restaurants, taught me crucial skills such as aesthetics and design, quality assurance, patience under pressure, team communication, eye for detail and punctuality. I efficiently and accurately handled machinery, equipment and tools to produce the correct mixtures for each given dessert. I prepared a variety of desserts such as donuts, ice-cream, cheesecakes, chocolate truffles, lemon madeleines and other desserts following each recipe precisely.

## Education & Training

- 2023 - 2026 ● **City, University of London**  
 Actuarial Science,
- 2021 - 2023 ● **St Thomas More Catholic School**  
 3 A Levels,