

Lim Ming Yee

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Career summary

Dedicated Commis Pastry with 3 years of experience in luxury hotel kitchen and retail bakeries, currently working in Four Seasons Hotel Kuala Lumpur. Proven ability to adapt across different departments including Afternoon Tea, chocolate tempering, cake shop counter, buffet dessert counter and à la carte desserts .

EXPERIENCE

Four Seasons Hotel, Kuala Lumpur - *Commis 1*

July 2025 - PRESENT

- Promoted from Commis 2 for **consistent performance, strong teamwork** and **technical skill development**.
- Responsible for **production of cake shop items**, ensuring **quality, consistency**, and **presentation standard**
- Worked on **chocolate garnishes** for desserts as well as **chocolate showpieces** for **room amenities** and **retail items**.

Four Seasons Hotel, Kuala Lumpur - *Commis 2 Pastry*

April 2024 - June 2025

- Produced **afternoon tea desserts** with **attention to precision**.
- Handled **mise en place** for buffet dessert counter, ensuring **timely replenishments**.
- Worked on **à la carte desserts**.

Maison Des Pains, Tropicana Gardens Mall - *Commis*

April 2022 - September 2022

- Assisted in daily **production of viennoiserie, bread loaves and pastries**.
- Built foundation in **dough mixing, shaping, proofing techniques** of laminated products such as **croissant and danish**.

EDUCATION

YTL International college of hotel management, Bukit Bintang - *Diploma in Baking*

April 2019 - March 2022