



## NICOLAS PUCEL

Executive Baker • Head of Production

### PROFILE

French Executive Baker and Pastry Chef with more than 27 years of international experience across ultra-luxury hospitality, artisan bakery operations and consulting projects in over 12 countries. Recognized for expertise in premium artisan breads, long fermentation techniques, sourdough production and high-end viennoiserie. Strong background in luxury openings, production management, team leadership and elevated guest experience.

### EXPERIENCE

#### **Chef de Cuisine Bakery – Atlantis Bahamas | 2026 – Present**

Leading bakery production operations within a world-renowned luxury resort destination. Managing artisan breads, viennoiserie production, workflow optimization, quality standards and team leadership.

#### **International Head Baker Consultant | 2023 – Present**

Consulting for international hospitality and bakery concepts across Mauritius, USA, Egypt and Turks & Caicos. Specialized in premium product development, operational structuring and luxury bakery concepts.

#### **Head Baker – Lebua Hotel Bangkok | 2022 – 2023**

Managed high-volume luxury bakery operations including banquets, breakfast production and signature viennoiserie.

#### **Head Baker – Royal Private Affairs Riyadh | 2021 – 2022**

Exclusive bakery production for royal private operations with VIP service standards and personalized creations.

#### **Head Baker – Cheval Blanc Randheli Maldives | 2014 – 2020**

Directed premium bakery and viennoiserie production within the LVMH luxury hospitality group. Developed bespoke guest experiences and trained multicultural teams.

### CORE EXPERTISE

- Luxury Hospitality Bakery Operations
- Artisan Bread & Sourdough Production
- Premium Viennoiserie & Laminated Doughs
- Opening Projects & Concept Development
- Team Leadership & Production Management
- International Consulting & Training
- Workflow Optimization & Quality Standards

## **EDUCATION & AWARDS**

**CAP Pâtissier** – CIFAM Sainte-Luce-sur-Loire, France

**BEP Boulanger** – CIFAM Sainte-Luce-sur-Loire, France

**Gold Medal** – Meilleur Apprenti Boulanger, Loire-Atlantique, France

**Email:** nicochefconsulting@gmail.com    **Languages:** French • English • Spanish