

Resume

Personal Information

Full Name: Javad Khodadadi

Date of Birth: 1975-09-21

E-mail: cake.khodadadi@gmail.com

Instagram: cake__khodadadi

Facebook Page: cakesaz

Facebook Page: https://m.facebook.com/javad_khodadadi

Facebook Page: javad khodadadi

Marital Status: Married

Address : Fifth Golestan - Pasdaran - Tehran - Iran

Phone number: 00989148138313



Education:

- Middle School

Resume summary

I started working as a semi-professional since 1986 and I tried and worked hard and I reached the Mastery level in this job in Tabriz in 1990 and continue to work professionally. Since 2016, I have moved to Tehran and successful presence at various conferences led the European countries admire me as well. I have always been trying to improve and present bright ideas in my work. I have run various cake and dessert courses in different cities and towns, in which I try to transfer skills and entrepreneurship.

Work experience

- Twenty-nine years of work experience in the field of cakes, desserts, chocolate.
- Twenty-six years of work experience in pastry and chocolate workshops in Tabriz including: Karimi, Tak Derakht, Pak, Laleh-e Sorkh etc.

- Three years of work experience in pastry and chocolate workshops in Tehran including: Natli, Soldoush
-

Teaching Experience

- Three-day workshop of modern French desserts for 30 hours from 2017-08-09 to 2017-08-11. Rosa Institute, Tehran.
 - Holding 20 training demos and workshops in Tehran.
 - Holding 1 workshop training course in Isfahan.
 - Holding 1 demo training course in Shiraz.
 - Holding 2 demo and workshop courses in Mashhad.
 - Holding 1 workshop in Jolfa.
 - Playing Two-hour training demo in the *Be Khane Barmigardim* program live from the Jam-e-Jam (Global Television Chanel)), Fall, 2017.
 - Holding a 2-hour training demo at the first ever Iranian Visual Cake Contest. Tehran, winter, 2017.
-

Skills

- ❖ Traditional Iranian confectionaries:
 - Including Qurabiya, almond, almond lovuez, Jalebi and Tulumba, blintz, Zaban, Puff pastry, Qottab, Roghani, Ahari, Danish pastry, Chickpea and different kinds of Mashhadi confectionery

Culinary Moulds

- Roulette bread, choux pastry, Tabriz Latifeh, different types of sponge bread, chocolate, Nescafe and vanilla.
- ❖ Working with cream:
 - Different kinds of traditional and creamy pastries, including, latifeh and roulette, and choux pastry.
- ❖ Modern French desserts:
 - Including, Entremet (petit gateau, Varine, Crunchy, Almond Sablé Tart, Macarons and Macarons filling, Handmade chocolates, all kinds of shiny sauces and ...
- ❖ Cakes:
 - Different types of cakes for ceremonies or birthday, cream-based with cream decorations

- A variety of Fondant cake and professional decorations
 - A variety of cakes with butter cream and decorations
 - A variety of cakes with chocolate and chocolate decorations
 - Making Ganache etc.
- ❖ Chocolate:
- Making different kinds of handmade bonbon chocolate and fillings, making chocolate statues
 - Making sculptures with chocolate
 - Making a variety of dessert or chocolate cake decorations

Certificates:

- Certificate from VEMA ACADEMY, Italy, Milan, 2016
- Honors diploma from PURATOS, Belgium. 2017

Projects:

- Making the Strangest Giant Cake (Moon shape) in 2017 and 2018 For the Mah-e Asal Program (180kg), Icon of the Mah-e Asal Program (Cake was suspended and made for the first time in the world. The cake was completely edible and suspended in the air for 10 hours, actually considered to be the most amazing cake in the world).
- Making the Strangest Three Star and TV Giant Cake in 2017-2018, Se Setareh Program
- Making watch-shaped giant cake in the Bahar Narenj television program
- Making Big Surprise Cake in Mr. Mehran Modiri's Dore-e Hami Show, the Iranian Famous Showman) (Mehran Modiri's birthday)
- Making birthday cake for Ehsan Alikhani, the Iranian famous TV presenter
- Making birthday cake for Iranian cinema artist and superstar, Mr. Mohammad Reza Golzar
- Making Father's Day cake for Iranian cinema artist and super star, Mr. Mohammad Reza Golzar
- Making Strange Cake Collection on the 24th International Exhibition of Bag and Shoes Opening, Tehran, Iran.
- Making large and attractive cake in the shape of basket, watermelon and pomegranate for Yalda Night for Tehran Leather Bags and Shoes Union

- Making a Big 50kg shoe-shaped cake for the 24th International Bag & Shoes Exhibition
 - Making the biggest cake of the Palace of Angels, 4 meters high and 3 meters wide with three thousand generators and thousands of sugar flowers, (I worked on this cake for two months). It was unique in its kind. This project was for the 18th International Exhibition of Tehran Bakery & Chocolate.
-

Publications

- Interview with Hamshahri Sar-e Nakh Magazine entitled “ Javad at the Chocolate Factory” (Printed in Hamshahri Sar-e Nakh No. 260, 2017
 - Print a visit report entitled “Visit of Golan Poratus customers from Poratus headquarters and Belcolade factory in Belgium ((Printed in the third issue of Ghandan)) Iranian Confectionery Union, March, 2016
 - Print the Report of Competition entitled “Large Sculpture and Decoration with Chocolate Competition” ((Printed in Payam-e Golnan, Year 15, 2 February, 016)) Journal of Bread, Cookies and Chocolate
 - Print the Report of Competition entitled “Large Sculpture and Decoration with Chocolate Competition ((Printed in the Second Edition of Confectionery Magazine)) Iranian Confectionery Union (Autumn 2016)
 - Print the Report of Competition entitled “Large Sculpture and Decoration with Chocolate Competition ((Printed in Issue 2 of Ghanadbashi Journal)) Iranian Confectionery Union (Autumn 2016)
-

Awards and honors

- Technical Skills Certificate from Confectionery Union and Tehran Confectionery Cafe. Autumn, 2016
- Certificate of appreciation from the Entrepreneurship Fund of Hope for an active and influential presence in the Iranian Cake Decorators Conference. Tehran 2016
- Certificate of appreciation from the Deputy Minister of Industry and Mining and Commerce, 2017
- Certificate of appreciation for judging the first national competition of designers and makers of Iranian visual cakes.
- Certificate of appreciation for judging the second national contest of designers and makers of Iranian visual cakes

- Letter of appreciation from Golnan Puratos for winning the first place in the big sculpture and decoration competition with chocolate, designers and makers of visual cakes in Iran. Tehran 2017
- Certificate of Appreciation from Noarand Companies for Judging and Collaboration in Iran's First Cake Show, Kish Island
- Receiving the BURUSSELS Travel Ticket Prize from the Golan Puratos Company
- Commendation letter from the Head of the House of Industry and Commerce of East Azerbaijan Province, 2019