

Victor Ollendorff

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🎓 Education

École Ducasse – Bachelor in French Pastry Arts (2019 – 2022)

Lycée Joffre – Scientific Baccalaureate (2017 – 2019)

💡 Skills

Innovative Culinary Creation

Modern Pastry & Gastronomy

Brand Development

Social Media Content

High-end event organisation

Excel, Office, Web Dev

Logistics under Pressure

🌐 Languages

French: Native

English: Fluent

Spanish: Good level

Italian: Basic+

❤️ Interests

🏆 Sports: Football / Basketball / Badminton / Run / Tennis

🎵 Music : Saxophone

🤝 Networking

👨🍳 Apprenticeship

Pastry Cook (Alternance) – Xavier Brignon (Besançon)

Jan 2021 – Sep 2021

- Improved technical pastry skills.
- Trained interns; joined masterclasses.

Pastry Cook (Alternance) – Philippe Segond (Aix-En-Provence)

Jan 2020 – Sep 2020

- Learned organization & traditional pastry under MOF supervision.

💬 Professional Summary

Originally from Corsica and passionate about pastry and gastronomy from an early age, I trained at École Ducasse and gained experience in prestigious establishments, from Le Pavillon in New York (1★ Michelin) to the legendary Orient Express. There, I learned the standards of fine dining, team coordination, and the discipline required to perform under pressure, while developing strong adaptability. I am eager to continue my growth through restaurant openings and kitchen organization projects, bringing my energy, curiosity, and teamwork spirit to an ambitious brigade, with the ambition to keep evolving in team leadership.

📁 Work Experience

Chef De Partie – Orient Express

Feb 2025 – Present

- Organisation & mise en place in a zero-error environment.
- Meeting very high client expectations with rigor and precision.

Founder & Chef – WeChef.fr

Oct 2024 – Feb 2025

- Developed and launched a platform for professional collaboration.
- Organized private chef events and pop-ups.
- Created fine dining social media content.
- Built partnerships with local producers.

Pastry Tournant / Sous-Chef – Le Pavillon (NYC)

Jun 2022 – Aug 2024

- Organized services for up to 200 covers under pressure.
- Supported Chef Yoko in chocolate work & service management.
- Created desserts adapted to fine dining clientele.

Assistant – Cacao Barry Academy (NYC)

Jan 2024 – Aug 2024

- Helped organize consulting masterclasses.
- Supported 12-person masterclass setup.
- Explored social media visibility; networked with chefs.

🎯 My Goals

- Continue to develop my team management skills (coaching, coordination, mentoring).
- Collaborate with teams passionate about fine dining to refine technique and creativity.
- Gain experience in opening and organizing a restaurant (pre-opening, SOP, service flow).