

NORA-EMELIE REISSMANN

HEAD OF PASTRY | PASTRY
LEADERSHIP



Public CV

CV | Professional Experience | Qualifications



Zurich, Switzerland



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CV

PERSONAL DETAILS

Nationality: German

Marital status: Single



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@pastrychefemely

CURRENT ROLE & PASTRY

SINCE 06.2025

Spital Uster, Chef Patisserie

Canton of Zurich, Switzerland

Dessert menu & seasonal concept development;
recipe creation and standardisation

Training and mentoring of two apprentices

Special-diet desserts and pastry production for
events

Ordering and stock management for the pastry
section

HACCP compliance; enforcement of hygiene,
food safety, quality and presentation standards

09.2024-03.2025

Restaurant Belvoirpark, Pastry Chef

Independent responsibility for the pastry section
and daily organisation

Production and planning for banqueting: cakes,
mousses, creams, ice cream, chocolate decoration
and plated desserts

HACCP compliance and inventory

LEADERSHIP & CONFECTIONERY

09.2023-08.2024

Stiftung St. Jakob, Confectionery Production
Specialist

Independently managed all confectionery
stations; pralines, chocolate, marzipan, ice cream
& Original Zurich Tirggel

Training and supporting employees in the second
labour market and apprentices

Goods receiving, stock management, quality
assurance & HACCP

10.2022-07.2023

Jelmoli AG / Fauchon, Sales Advisor

Premium customer service in German/English ·
Visual merchandising · Stock management · Cash
handling & inventory

07.2021-02.2022

Gate Gourmet, Sous Chef Pastry

Led 10-15 employees per shift

Daily planning, on-time batch completion, staff
training & ordering

Supported and deputised for the Executive Sous
Chef; liaison between operations and
administration

Food safety & strict hygiene compliance

10.2020-05.2021

Confiserie Sprungli, Pastry & Confectionery

Pastry production followed by an internal
transfer to confectionery

Ganache, gianduja, truffles, Rocher pralines &
seasonal chocolate products

HACCP, quality and efficient production

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HOSPITALITY & PASTRY

02.2019-08.2020

Hilton Zurich Airport, Chef de Partie Patisserie
Desserts for a la carte, buffet and banqueting operations
Co-development of the seasonal dessert offering
Mise en place, HACCP, hygiene and process standards
Creativity specifically recognised; numerous positive guest comments

2017-2018

Additional Pastry Experience
10 dieci al lago - Pastry Chef/Cook: dessert offering, Italian sweets, cold kitchen & hygiene
Schloss Rapperswil Gastro - Pastry Chef/Cook: desserts, hot & cold dishes, mise en place
KaffeeKlatsch am Platz - Pastry Chef: cakes, tarts & pastry production
Creativity, independence and careful working methods are repeatedly highlighted in employment references

EDUCATION & PROFESSIONAL DEVELOPMENT

07.2020

Small Pastry / Lactose- and Gluten-Free Baking & Cooking

02/06. 2020

Vocational Trainer Certificate, Gastro Zurich Education Centre

02.2011-08.2013

Pastry Chef Apprenticeship, Chamber of Industry and Commerce (IHK) Berlin, Germany

09.1998-07.2001

Hairdressing Apprenticeship, Chamber of Industry and Commerce (IHK) Berlin, Germany

LANGUAGES

German — Native
English — Very good working proficiency
Swiss German — Very good comprehension

IT & TECHNOLOGY

MS Office — word processing & spreadsheets
Outlook — scheduling and coordination

SCHOOL EDUCATION

- 08.1996-07.2001, Carl Benz Secondary School, Berlin
- 08.1990-06.1996, Reinicke Fuchs Primary School, Berlin

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