

Chef Harneet Jolly

© Career Objective:

To be a Chef Pâtisserie in a reputed firm and be a part of it's culinary journey towards excellence.



Date of Birth : October

14th, 1996.

Languages known: English, Hindi,

Punjabi.

Skill Set:

Sculpting and Carving

(Modelling clay, styrofoam and various other materieals)

Software development

(Adobe Photoshop, Adobe Premiere, Sonic Foundry)

Get In Touch:



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60, Arctic Fox Crescent, Brampton- L6R0J5 Ontario.

Education:

- 2021 - Pursuing Postgraduate Diploma in Advance French Pâtisserie from George Brown College, Toronto.
- 2019 - Completed Bachelors in Catering Technology and Culinary Arts from Culinary Academy of India, Hyderabad.
- 2015 - Completed Higher Secondary Education from Guru Nanak Public School and Junior College, Pune with 86%.
- 2013 - Completed Secondary Education from Guru Nanak Public School, Pune with 81%.

Achievements:

- 2021 - Author of an upcoming Cookbook which has already recieved endoresements from several Celebrity chefs around the globe.
- 2021 - Won MEGA Achievers Awards for Advocacy of Food for All.
- 2021 - Have been invited as the Guest of Honour at the launch of music album 'Ishq' by Bollywood's most celebrated music director Hariharan.
- 2021 - Made a special appearance on the set of most acclaimed TV show - 'Bhabi ji ghar par hain' BTS - 1500 episodes celebration.
- 2021 - Recognized by the **OMG Book Of Records** to have a very unique talent of making gravity defying cakes, chocolate sculptures and photo frame desserts.
- 2018 - Participated in Guiness World Records for Maximum number of breads on display at Culinary Academy of India, Hyderabad.



Chef Harneet Jolly

Interests:



Baking



Sketching



Music



Tindustrial Training:

2018 - Completed 16 weeks Industrial Training at Hyatt Regency, Pune (Pastry and Bakery).

2016-18 - Attended Outdoor caterings at luxury hotels like Taj Falakhnuma, Taj Krishna, Taj Banjara, Park Hyatt, S.V. Caterers, Hyderabad.

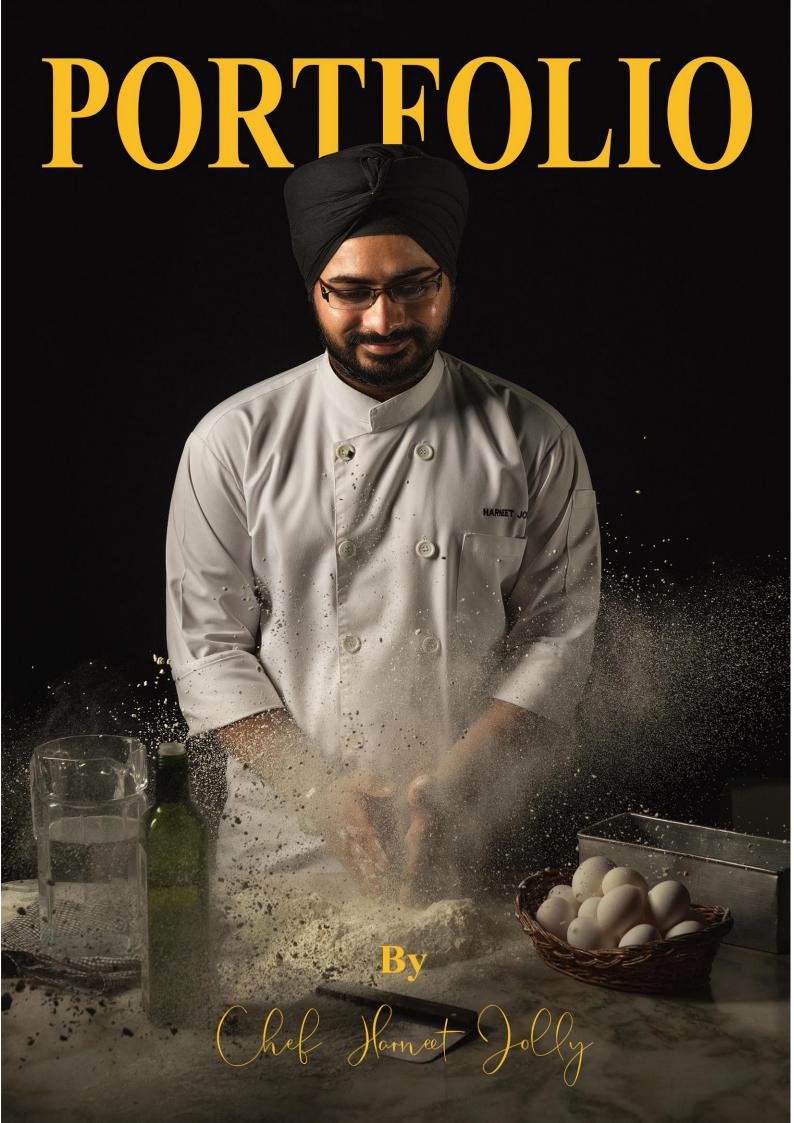
Work Experience:

2014-21 - As a startup, opened my Home Bakery to bake Gravity Defying and Sculpted Cakes to cater celebrity clientele from the bollywood industry.

2019-21 - Designed menus for restaurants and provided training to thier staff.

2018-21 - Started my Cooking Classes to teach various cuisines and also helped students setup thier business.







What Celebs Say?



Harneet Jolly proves to have great talent and skillful creativity.

Chef Nancy Fuller

(Celebrity Chef, Food Network and author)



As a man who is known to often order another steak for dessert, rather than something sweet, it is a tribute to Chef Harneet Jolly's skills as a pastry chef that I found his book so hugely enjoyable.

Simon Majumdar

(Celebrity author, food writer, Iron Chef Judge)



"What Chef Harneet has done is create a book that drips with passion and enthusiasm for the world of reward—dessert!"

Chef Justin Warner

(Food Network Star winner and author of The Laws of Cooking: And How to Break Them)



"The most important thing for any Chef is to have a book of his own which is a life time achievement and at such a young age Harneet has gone ahead and written a book which has some great recipes and his achievements."

Chef Harpal Singh Sokhi (Celebrity chef)



"I am so proud to see Harneet's work and he is a true example of relentless hard work and passion. His lineage is a proof of the pudding that his very thorough training will go with him a very long way. I wish him much success in each of his endeavour. God bless him."

Chef Ajay Chopra

(Celebrity chef, Master Chef India S1 & S2 Judge)



"Butter, sugar, flour, and Magic, find the secrets in this sweet book."

Chef Logan Guleff

(Masterchef Junior, America- Winner and cookbook author)

About



I have always been too fascinated with cooking. Learning the family traditional recipe of cake matured my passion of carving gravity-defying cakes, chocolate sculptures and world class pastries.

I am a graduate from the Culinary Academy of India, Hyderabad and currently a student of Advanced French Patisserie at the George Brown College, Toronto after training in Hyatt Regency, Pune. I participated in the successful attempt of the Guinness World record for 'Largest variety of breads displayed' with the Culinary Academy of India by displaying 493 varieties and working as cooking instructor, menu designer, consultant and recipe developer for many franchises. I have hosted live cookery shows for internationally leading franchises of Rebel Foods Pvt. Ltd. (formerly known as Faasos) like Behrouz Biryani and Oven Stories.

I look forward to launching my debut book 'The World's Most Wanted Desserts' as an author and break some world records.

I won MEGA Achiever Awards in 2021 for 'Advocacy of Food for All'. OMG Book Of Records acknowledged my talent of making gravity defying cakes, chocolate sculptures and photo frame desserts. "His attention to detail and innate ability to sculpt realistic figures set him apart. His 'edible photo-frames' are critically well-acclaimed" says OMG Book Of Records. I was invited as the 'Guest of Honour' at the launch of Hariharan's music album – Ishq. I havealso made a special appearance on the most acclaimed TV show- 'Bhabi Ji Ghar Par Hain' BTS – 1500 episodes celebration

My Work

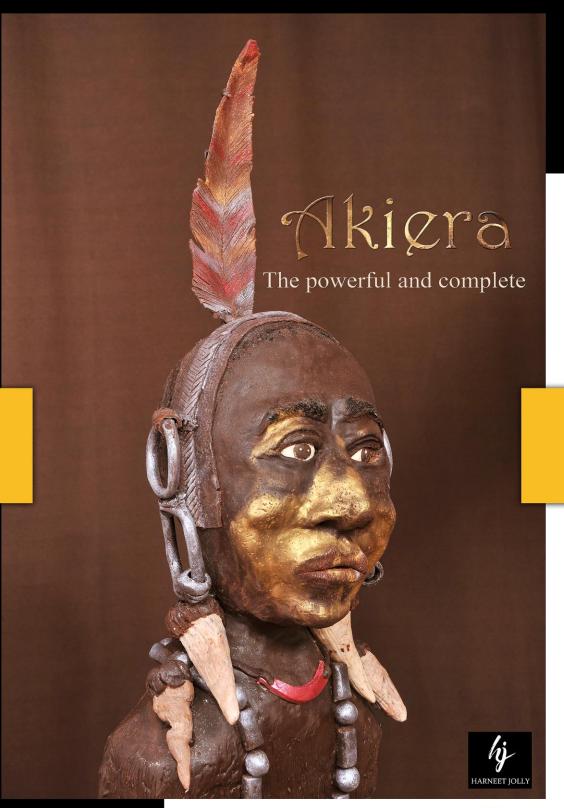


Aghori Chocolate Sculpture

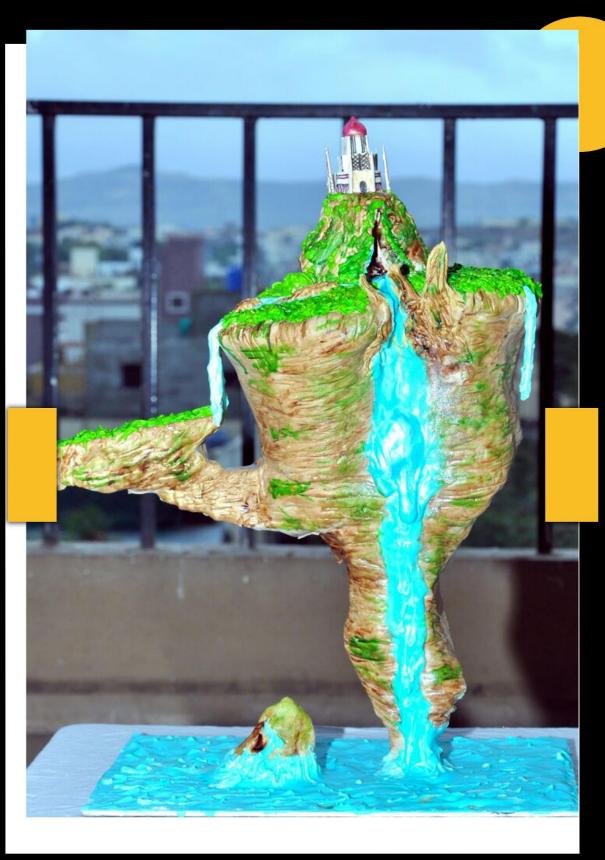




Flamingo Lifesize culpted Cake



Akiera Lifesize Chocolate Sculpture



The Floating Mountain Gravity Defying Cake



Ishq

Lifesize voilin and photoframe desser's at the launch of music album launch of Bollywood's most celebrated music director Hariharan



Malhari

Chocolate Sculpturefor the lyricist of the Bollywood's biggest hit of alltime film 'BajiRao Mastani'

Tv ki Duniya

Celebrating 1500 episodes of the most famous comedy show on the Indian television
- Bhabi Ji Ghar Par Hain.







Buddha Three Feet Butter Sculpture

