

CONTACT

bidlasamkele@gmail.com

+27 68 023 1210

chefsamke.co.za

Somerset West, Cape Town

What I *bring*

PASTRY

Chocolate work · Plated desserts · Cake decoration · Cinnamon rolls · Bread

CHEF AND BUSINESS

Menu planning · Event catering · Costing and pricing · HACCP and food safety · Client consultation

IN THE KITCHEN

Time management · Attention to detail · Teamwork · Active listening

Open to pastry roles

Chef Samke

SAMKELE *Bidla*

PASTRY CHEF · PRIVATE CHEF · HOME BAKERY OWNER

See my work at chefsamke.co.za

A creative, detail-oriented pastry chef trained at École Ducasse. I run my own home bakery and private chef business, Chef Samke, making custom cakes, chocolate work and event food for 10–50 guests. I love turning a client's idea into something beautiful to eat.

Where I've *baked*

JUL 2026 – PRESENT

Dessert contractor

What A Shot Agency, for Golden Cloud

- Desserts for Golden Cloud's launches, contracted per campaign.

2025 – PRESENT

Owner, head baker and private chef

Chef Samke, my own business

- Custom number cakes, chocolate desserts, cinnamon rolls and scones from my home bakery.
- Run 50+ orders end to end: consultation, costing, production and delivery.
- Plan and cook private dinners and birthday buffets for 10–50 guests, from shopping and prep to service.

JUN 2026

Pastry intern

Taj Hotel

- Pastries and plated desserts in a 5-star hotel pastry kitchen.

DEC 2025 – JUN 2026

Chef assistant

Candid Celebrations

- Produced pastries, desserts and confections for events.
- Kept quality, consistency and food safety to standard.

AUG – NOV 2025

Pastry intern

Southern Sun Cape Sun

- Breads, pastries and plated desserts in a 4-star hotel kitchen.

Training

2025 · GRADUATED MAY 2026

National Certificate in Patisserie
École Ducasse

2019 – 2023

National Senior Certificate, Bachelor's pass
Good Hope Seminary Girls' High School