

Maroof Ahmed joins InterContinental Dhaka as Executive Pastry Chef

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Dhaka: InterContinental Dhaka announces the appointment of Maroof Ahmed as the hotel's new Executive Pastry Chef. With 26 years of experience in creating innovative and indulgent desserts, Chef Maroof brings a blend of creativity, technical skill, and passion for pastry arts to the five-star property, said a release.

In his new role, Chef Maroof will oversee the pastry and bakery operations across all dining outlets, including the signature restaurants, banqueting services, and in-room dining. He will also play a vital role in crafting seasonal dessert menus and elevating the hotel's overall culinary offerings with refined techniques and international flair.

Prior to joining InterContinental Dhaka, Chef Maroof worked in various roles at several luxury hotel brands such as Le Meridien, Radisson, InterContinental, Rotana and Sheraton all across the globe in countries

such as United Arab Emirates, Maldives, Saudi Arabia, Cambodia, Qatar, Mozambique, Nigeria, and Bangladesh.

His expertise spans classic French patisserie with modern touch, modern plated desserts, chocolate and bakery. Maroof achieved a Level 3 Award in supervising Food Safety in Catering from The Chartered Institute of Environmental Health (CIEH) UK and also completed chocolate workshop from Singapore.

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