

## CHEF INSTRUCTOR

### Professional Summary

Pastry chef/baker/cake decorator with 5 year history creating beautiful specialty cakes for events. Wide range of skills includes custom breads, cookies, pies and tarts. Highly organized and supportive team player. Abundant knowledge in seasonality of ingredients as well as a passion for local, sustainable and organic ingredients. Plans and executes menu development, budget analysis, equipment, food preparation and execution, and ordering. Hardworking, on time, self-motivated individual with a proven record of responsibility and ability to problem solve. Equally effective working independently as well as in a team effort. Works well with a wide range of people at all levels; comfortable leading, collaborating or training. Organized and detail-oriented with ability to view situations and challenges in a positive way and propose solutions to streamline operations. Passionate about creating unique, delicious pastries using extensive knowledge of baking sciences and flavor combinations.

### Experience

04/2016 to Current

Chef Instructor Company Name i¼ City , State

- Teaching classes to small and large groups.
- Honing current culinary skills and sharing knowledge, methods and technique with students.Â
- Creating lesson plans and menus

02/2016 to Current

Sales Representative Company Name i¼ City , State

- Traveling the New Jersey, Pennsylvania and Delaware areas selling cake and pastries for a wholesale bakery.
- Learning the art of sales
- Honing communication and sales skills as well as conversational ability and product knowledge

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03/2015 to 01/2016

Assistant Pastry Chef Company Name i¼ City , State

- Helped lead a small team of bakers
- Decorated cakes, cupcakes and a variety of other pastries for daily display case. Created different flavor combinations and seasonal goods to make an ever changing menu
- Created menu items for highly popular and Napa renown Boon Fly Caf 
- Helped carry out banquets by creating attractive dessert and bread displays for up to 500 people
- Managed daily production of breads including Brioche, burger buns, focaccia, sourdough baguettes, rye bread, caraway seed, multigrain, parker house rolls, pizza dough and biscuits.
- Placed produce/dry good orders, requisitioned and other admin duties.

08/2014 to 03/2015

Event/Pastry Chef Company Name i¼ City , State

- Communicates effectively with management as well as co workers.
- Leads the team to successful parties and banquets.
- Works production for the line when necessary.
- Team player systematically tastes and smells all prepared dishes, and observes color, texture and garnishes.
- Implements and supports company initiatives and programs.
- Consistently keeps a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Prepares a variety of breads, pastries, desserts, cookies as well as savory items for events ranging between 15 and 100 people.

08/2012 to 08/2014

Assistant Pastry Chef Company Name i¼ City , State

- Managed and directed a team of three pastry line cooks to include; overseeing that daily responsibilities, health and safety standards are sustained.
- Effectively coordinated with management and kitchen staff during service to guarantee successful lunch and dinner shifts. Prepared a variety of breads, sauces, garnishes and pastries on a daily basis needed for service.
- Helped to facilitate kitchen cleanliness and sanitation as well as communicating well with co- workers in English and Spanish.
- Procured supplies, foods, and equipment for pastry department.
- Assisted with the initial restaurant opening and pastry department development.
- Spearheaded research and development to include reviewing and analyzing data on meals served, food consumed, food costs, supplies and labor along with providing reports and recommendations based on results.
- Sought new methods, products and procedures for improving the food service operation.
- Was responsible for ordering/ checking in all orders as well as conducting inventory and costing recipes.
- Established and maintained open, collaborative relationships with the kitchen team.
- Quickly and courteously resolved all guest problems and complaints.

08/2007 to 01/2012

Banquet Chef Company Name 1/4 City , State

- Managed a team of kitchen support that successfully organized and executed banquet events.
- Assisted in ordering, menu planning, and calculating charges for special dinners and banquet events.
- Prepped and executed professional banquets for guest ranging between 15-1,000 customers.
- Ordered and requisitioned food on a daily basis for banquets and large parties.
- Interacted with guests and members while leading live food action stations.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Persistently strove for continual improvement and worked cooperatively as a team member.
- Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.

05/2006 to 08/2007

Baker/Cake Decorator/Retail Company Name 1/4 City , State

- Processed bakery orders for customers and directed cake delivery.
- Organized and refilled the bakery case with appropriate inventory based off of current sales.
- Creatively decorated cakes, cupcakes, tarts and pastries as well as special order items.
- Managed the Retail Bakery accounts by balancing the register on a nightly basis.
- Prepared bakery and specialty products such as bagels, breads and pastries.

Education

2007

Associate of Arts : Culinary and Pastry Arts Illinois Institute of Art 1/4 City , State

Food Preparation, Kitchen Management, Patisserie and Confectionery, International Cuisine, Recipe and Menu Planning

2005

High School Diploma Chesterton High School 1/4 City , State

Culinary Arts Vocational Senior year.

Skills

Photoshop, arts, budgeting, costing, desktop publishing, English, health and safety standards, Illustrator, inventory, microsoft word, quality, research, restaurant operations, Retail, Safety, sales, some Spanish, supervision, team player, time-management, work-flow, written communication