

NAME

TITLE
000-000-0000 / EMAIL / CITY, STATE, ZIP

Profile

Creative and passionate pastry chef with 17 years of industry experience creating artisan bread, chocolates, pastries, desserts, and various confections. Eager to create sweet treats, assist with dessert service, and ensure a delightful experience for guests at your restaurant.

Experience

Pastry Chef - Company / Location

MONTH YEAR - Present

- Managed kitchen budget by assessing ingredient consumption, labor costs, and customer preferences, reducing production costs by nearly 40%.
- Trained six pastry chef assistants, improving production by nearly 30% and increasing monthly profits by \$4.7K on average.
- Collaborated with the main kitchen to offer collections of courses based on flavor profiles and allergen sensitivities, increasing revenue by 9% and customer satisfaction by 58%.
- Produced 40+ custom cakes for weddings and various celebrations, increasing brand awareness on social media by 15%.
- Maintained quality standards for the restaurant's dessert menu.

Pastry Chef - Company / Location

MONTH YEAR – MONTH YEAR

- Established a court-side delivery system along with the main kitchen, increasing overall revenue by 21%.
- Collaborated with two pastry chefs to design and prepare chocolate dishes for sale in-house, increasing dessert revenue by 38%.
- Trained and supervised eight pastry assistants, decreasing errors by 24% and time to productivity by 12%.
- Collaborated with the head pastry chef to plan budgets based on previous monthly POR ratios, saving \$6K per month.
- Monitored inventory levels and ordering trends to revise menus, reducing waste by nearly 75% and increasing customer satisfaction by 14%.

Project Experience

- Trained several amateur pastry chefs to work in our restaurant.
- Gathered data on which items were selling more than others to help reduce waste.
- Collaborated with the head pastry chef to help manage the budgets and learn about the technical side of the industry.

Education

Associate of Science in Culinary Arts – Bunker Hill Community College

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Cost reduction
- Food safety
- Pastry preparation
- Equipment maintenance
- Inventory management

Licenses & Accreditations

Licenses & Accreditations

- Certified Working Pastry Chef
- Certified Decorator
- Certified Culinary Educator