

OBJECTIVE

Experienced and well trained Pastry Chef and Leader seeks a challenging position with an organization that needs a proven performer.

SUMMARY

- Extensive background includes training with top chefs, international experience, working as pastry chef in a variety of settings, producing menu items for small and large scale operations, increasing sales revenues, and supervising kitchen staff.
- Skilled in menu development, presentation, marketing, and researching trends and seasonal produce to implement successful and cost effective ideas.
- Excellent communication, interpersonal, and leadership skills – able to create the environment that encourages team members to perform at their best.
- A team leader and team builder who can be counted on to attain better than expected results.
- Skills include conversational Italian, knowledge of French and German, Microsoft Word, Excel, Internet, and E-mail.

EDUCATION

Le Cordon Bleu (Western Culinary Institute), Portland, Oregon, 1997. GPA 3.98

- Graduated Top 5%
- Perfect Attendance Award

EXPERIENCE

BROKEN TOP CLUB, Bend, Oregon 4/04 – Present
Head Pastry Chef - Design, coordinate and implement all things sweet including:

- Fine dining dessert menu changed monthly
- Club banquets up to 250 people
- Golf tournaments
- Special cake/dessert requests from private members
- Special Projects including the "Sagebrush Classic". Responsible for designing the dessert, booth, service people and execution. Desserts prepared for 1,000 people.
- A member of the kitchen management team along with Exec. Chef and Sous Chef.
- Responsible for interviewing possible candidates, planning staffing changes, banquet menu design, Chewing out dishwashers!

CENTRAL MARKET, San Antonio, Texas 1/03 – 4/04
Assistant Bakery Manager – Initially hired as Pastry Chef and promoted after establishing an excellent record of performance in maximizing sales and developing new items that increased bakery revenues. Duties include supervising a staff of 45, managing bakery food preparation and ensuring quality in presentation, freshness, and taste. Key accomplishments include:

- Improved Quality Standards while maintaining operational and preparation costs.
- Researched and analyzed market trends and products to develop and compose new items that successfully increased departmental sales revenues.
- Hand picked by senior management to serve as member of the Innovation Team to assist in developing and improving product line.

- Consistently developed new dessert ideas and achieved a 90% management approval rate for implementation of ideas.
- Enhanced merchandise mix and maximized sales – exceeded company projected sales targets and achieved the highest bakery sales numbers for the store for 1st Quarter season.
- Implemented new order taking protocols for catering and special orders. and improved organizational efficiency.

THE FIG TREE, San Antonio, Texas

8/02 – 2/03

Pastry Chef – Supervised the activities of two pastry chef assistants and established more organized and efficient production methods that significantly improved cost controls. Developed new recipes and trained assistants on preparation and techniques.

In charge of composing new fall and spring dessert menu and ensuring high standards of quality, taste, and presentation.

- Composed daily dessert specials that successfully swayed customers and increased restaurant's dessert sales.

PATTON RESORT, Bavaria, Germany

10/00 – 7/02

Executive Pastry Chef – Quickly promoted from Sous Chef with added responsibilities for a staff of 14. Charged with modernizing and redesigning the pastry kitchen and performed equipment procurement and evaluations.

- Turned around operations and eliminated dessert outsourcing while improving quality of desserts, decreasing expenses, and increasing dessert sales by 70%.
- Designed and developed a Banquet Dessert Selection Book to provide customers with variety, product information, and pricing.
- Implemented a seasonally changing dessert menu program.
- Also worked with wedding cakes and other specialty items for catering and banquets and standardized a system to efficiently produce and deliver dessert to functions.

VARIOUS RESTAURANTS, Italy

9/99 – 10/00

Cook/Pastry Chef – Held various positions in restaurants ranging from family owned to five star fine dining. Received training in all areas of restaurant operations including front and back operations, food preparation, and management of resources. Exposed to various cooking techniques and styles.

BOISONNERIE, Paris, France

2/99 – 9/99

Sous Chef – Multifaceted duties involved working in all areas to include pantry, hot line, main courses, and desserts. Assisted in revamping the menu for a second restaurant location and helped in creating and preparing all daily specials. Also charged with inventory control, ordering, and rotation.

SPAGO'S, Beverly Hills, California

8/98 – 2/99

Pastry Assistant – Worked under direct supervision of **Sherry Yard** (James Beard Foundation Best Pastry Chef 2002) and assisted with all dessert production for service to include ice creams, sorbets, dough, sauces, chocolate work, garnishes, and cookies.

LES DEUX CAFES, Hollywood, California

6/98 – 2/99

Line Cook – Trained on all line cook stations. Procured produce locally and established strong relations with local organic farmers, improving restaurant's accessibility to high quality produce at affordable prices.

CAMPANILE/LA BREA BAKERY, Los Angeles, California

5/97 – 6/98

Pastry Assistant – Worked under **Nancy Silverton** and **Kim Sclar**. Plated desserts during service and assisted in the preparation of all desserts. Additionally, learned techniques and ideas for developing a personal base and style.

PROFESSIONAL AFFILIATIONS

- Member, Les Dames de Escoffier
- Oregon Chefs Association
Board Member of Gusto Magazine-Central Oregons Premeire Food and Wine Magazine
Regular Chef Instructor for the Bravo! Cooking Series

REFERENCES AVAILABLE ON REQUEST