

Thomas Lawson

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EDUCATION

**Kendall College
Chicago, IL**

July 2006 ~ June 2008

Associate of Applied Science, Baking and Pastry

3.4 GPA

Relevant Courses: *Ice Creams, Mignardies, Hotel and Restaurant Production, Healthy Baking, Facility Planning, Sugars, Chocolate Techniques, Wedding Cakes, Artisan Breads, Banquet Production, Ice Carving, Intro to Garde Manger, Intro to Baking, Intro to Pastry, Art of Baking and Pastry, Cake Decorating, Pastry Theory, Human Nutrition, Culinary Basics*

**University of Central Arkansas
Conway, AR**

September 2004 ~ May 2006

Accounting/Business

Relevant Courses: *Accounting I, Accounting II, Microeconomics, Macroeconomics, Global Environment of Business, Business Law*

CULINARY VOLUNTEER

Helped build an outdoor wood fire brick oven at Kendall College Campus in Chicago, IL on June 2008

EXPERIENCE

Marriott Hotel

901-682-0080

Memphis, TN

Pastry Chef

January 2013- Present

Southern style restaurant, where we make from scratch desserts. In charge of writing dessert menus, training, making fresh desserts and breads, inventory. Also, I help prep for daily banquets.

- Make from scratch desserts
- Daily Banquets
- Menu writing and ordering.

Madison Hotel – Eighty3

901-333-1200

Memphis, TN

Pastry chef de Partie, Line cook

November 2011 ~ Jan. 2013

A fine dining and tapas style restaurant. I started on Garde Manger station then quickly trained on every station in the kitchen. I was also responsible for helping with the daily banquets and Inventory.

- Experience working all stations.
- Help plan and make dessert menu changes.
- Helped take over inventory and computer work. Night supervisor.

Lowe's Grand Pacific Resort-Emeril's Tchoup Chop **407-503-246**
Orlando, FL

Pastry Cook

January 2011 ~ July 2011

A restaurant by Emeril Lagasse, that focuses on Polynesian style cuisine. This was a fast paced restaurant with up to 300 covers a night.

- Plan two special desserts a day to be served for dinner service.
- Run pastry station during dinner service of over 300 covers.
- Monthly menu changes to have fresh, new dessert choices.

BabycakesNYC **407-938-9044** **Orlando, FL**

Head Baker

October 2010 ~ July 2011

Vegan and gluten free bakery in Downtown Disney that offers a tasty and healthy alternative for visitors.

- High focus on cleanliness
- Use of alternative ingredients to make tasty desserts
- Early morning bake shift to make sure the store is stocked with freshly made treats.

River Inn of Harbor Town- Current's **901-260-3333** **Memphis, TN**

Pastry Chef, Front desk

August 2009 ~ September 2010

A luxurious 5-star, 4-diamond hotel in the wonderful Harbor Town neighborhood just minutes from downtown where I developed strong communication skills, both face-to-face as well as over the phone and gained valuable culinary experience.

- Assist the Chef in the kitchen by making the salads and desserts.
- Helped with prep of menus and monthly wine dinners
- Weekly inventory and ordering
- Worked with the computer systems

Disney's Polynesian Resort **Orlando, FL**

Bakery

July 2007 ~ January 2008

Globally recognized theme park resort where I developed strong customer service skills, gained speed while maintaining a high quality item, and learned the ins and outs of producing high production and high quality products.

- Baked breads for two restaurants in the resort.
- Ran an on-stage dessert bar in a restaurant that had 500 covers a night.
- Achieved quality control, speed, and productivity expectations.

CERTIFICATION Safe Staff Sanitation Certification, FL 2010 through 2013

SKILLS Variety of kitchen equipment, Microsoft Word, Power Point, Microsoft Excel, Microsoft Access, Computer proficiency, Ordering, Inventory, Scheduling.