

Tamara Tonozzi

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Education, Certification, and Honors

Culinary Institute of America Greystone • St. Helena, CA • January 2013 - September 2014

Associates in Occupational Studies, Baking and Pastry

- Baking Fundamentals, Basic Cakes, Cake Décor, Individual Production, Chocolates and Confections, Specialty Breads, Restaurant and Production Desserts
- Serv Safe Manager Certification (2013) & TIPS Certification (2013)
- Recipient of St Honoré Baking and Pastry Award (2014)
- Recipient of Management Award (2014)
- Recipient of The Katherine Angell Academic Achievement Award (2014)
- Graduate with honors and perfect attendance

California State University Fresno • Fresno, CA • August 2010 - December 2012

Business - Accounting, Economics, Marketing

Fresno City College • Fresno, CA • August 2007 - June 2010

General Education - Statistics, Biology, History

Study Abroad - Art History (Florence, Italy)

Experience

Vanille Patisserie • Chicago, IL • September 2013 - January 2014

Bakery Intern

- Daily bake muffins, croissants, cakes and macaroons
- Make anglaise, mousse, Italian buttercream, cakes and muffins
- Assist with petit fours, tarts, macaroons, and entremet production

Papa Murphy's Pizza • Clovis, CA • September 2006- December 2012

Shift Supervisor

- Forecast daily dough and ingredient preparation
- Preparation of ingredients in a fast-paced environment
- Clean/sanitize all work areas and tools; Ensure health and safety regulations are followed
- Assist customers and manage cash registers while focusing on customer service

Skills

- Well organized with the ability to multitask
- Work well in a fast-paced, high stress environment
- Familiar with Point-of-Sales systems
- Self motivated and comfortable in team environment