

Deniz Knapp
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Objective:

To obtain a position and continue my growth within the field of baking and pastry.

Education:

Culinary Institute of America
Hyde Park, NY
Bachelor of Professional Studies: Baking and Pastry Management, June 2009
Associate's Degree: Occupational Studies, Baking and Pastry, January 2008

Experience:

Townie

1799 University Ave., Berkeley, CA
March 2016 - July 2017
Head Pastry Chef. Developing entire pastry menu, creating bread program, shifting entire menu to seasonal/organic focus, creating savory menu items, and converting majority of menu items from purchased to made on site.

Grace Street Catering

[4629 MLK Jr. Way](#), Oakland, CA
April 2015 to March 2016
Assistant Pastry Chef. Produced baked goods and plated desserts for events and tastings.

Boulettes Larder

1 Ferry Building, suite 48, San Francisco, CA
September 2014 - April 2015
Pastry Chef. Prepared daily mise en place of plated desserts and pastries for two onsite restaurants and bakery case.

Revival Bar + Kitchen

2102 Shattuck ave, Berkeley, CA
April 2014 - June 2014
Executive Pastry Chef. Created plated desserts and daily ice cream and sorbet specials for an exclusively farm-to-table organic themed restaurant.

Blondie's Pizza

2340 Telegraph Ave, Berkeley, CA
September 2013 - March 2014
Head Baker. Tested and developed recipes of various baked goods for small and large scale production, for sale in three locations.

Flagship Inc. (Facebook)

1601 Willow Road, Menlo Park, CA
March 2013 - July 2013
Pastry Chef/Baker. Prepared creative and diverse bread and pastry production for a busy cafe serving [500-5000](#) employees nightly; gluten-free, vegan, and other alternative desserts served often.

Astoria Cakes

328 E. 112th Street, New York, NY
July 2011 - December 2012
Pastry Cook. In charge of gelato production for seven retail locations (five restaurants, two bakeries); pastry production and cake decorating.

Lassen and Hennigs

114 Montague Street, Brooklyn, NY
February 2010 - July-2011
Cake Decorator. Decorated cakes, cookies, and cupcakes for mass production bakery and deli with three other outlets and catering operations.

Michael's Restaurant

24 W. 55th Street, New York, NY
September 2009 - February 2010
Pastry Cook. Prep and plating of dessert orders for lunch and evening service of up to 250 covers, morning and afternoon production.

The Culinary Institute of America

Hyde Park, NY
June 2007 - June 2009
Learning Strategies Center- Writing Tutor. Continuing Education- Chef Instructor's Assistant

The Phoenixian

Scottsdale, AZ
January 2007 - May 2007
Plated desserts, set up and broke down stations, morning prep, assistant to brunch and banquets.

Mission News Sweet Shop

San Luis Obispo, CA
January 2006 - May 2006
Created various Truffles and Fine Chocolate; Converted sales to exclusively sell on site made products.