

Ercely Estrada

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OBJECTIVE

Highly dedicated, detailed, and creative pastry and bakery manager with over 11 years of experience in bakeries with a verifiable track record for creating superb baked items. An outgoing team player who has proven communication and coordination skills, and professional training in Baking and Pastry. Seeking a new platform to showcase my passion and skills for sweets.

EXPERIENCE

Facebook Headquarters April 2015 – Present

Pastry Cook

- Accountable for assisting all pastry teams in division
- Menu planning
- Decorate, bake, cupcakes and world desserts

SusieCakes June 2013 – April 2015

Head Baker

- Responsible for leading a team and developing their skills
- Oversee production with high attention to detail
- Decorate specialty, custom cakes and cupcakes
- Daily mass production of cakes, cupcakes, and cookies
- Ensure recipes are followed 100% of the time and that all tastes profiles taste the same
- Accountable for managing food and labor goals

Whole Foods Market

Bakery TM, Bakery Supervisor/ Cake Decorator/ Baker March 2010 – June 2013 (multiple positions)

- Responsible for closing and opening bakery department
- Provide outstanding customer service
- Mass produce and decorate cakes and other baked goods based on companies and customer standards
- Refill and replenish product as needed on the floor and in bakery cases
- Responsible for keeping up with labor codes/temperature logs
- Maintain cleanliness of work station and cake case

Mission Beach Cafe

Baker Nov 2009 – Jan 2010

- Responsible for baking pastries daily
- Mass production of pies and fresh bagels
- Accountable for inventory of product and supplies
- Responsible for checking in orders
- Cleaned during and after every shift

Bristol Farms, San Francisco, CA

Head Cake Decorator/ Head Baker/ Bakery Assistant Mgr Sep 2006 – Oct 2009 (multiple positions)

- Managed 10 bakery associates
- Responsible for daily stocking of product display cases by baking pastries, breads and pies on a daily basis
- Kept inventory on baking supplies, placed replenishment orders and stocked delivery of supplies
- Provided exceptional customer service year after year and consistently received scores above 95%
- Created, baked and decorated special order cakes and cupcakes for customers
- Skilled in working with different mediums; fondant, ganache, whipped cream, butter cream
- Mass produced cookie batches every 2 hours, operated multiple ovens at a time throughout day
- Sanitized and cleaned bakery, display cases and ovens

Zuppa Restaurant, San Francisco, CA

Pastry Chef Assistant Oct 2005 – Jan 2006

- Baked desserts and sweet appetizers
- Assisted Pastry Chef with dessert creation ideas for private dinner parties
- Designed and prepared dessert recipe for the restaurants 2005 New Years Eve dinner menu
- Made pasta and baked breads for daily service
- Cleaned kitchen daily

EDUCATION

City College of San Francisco Associates Degree (Expected Completion Date 2017)

California Culinary Academy

Certified Pastry Baker (graduated 2005) - ServeSafe Food Certified

SKILLS

Exceptional customer service, POS and cash handling experience, great verbal/written communication skills, multi-task, bilingual (Spanish), attentive to detail, Microsoft Office Suite

INTERESTS

Art, biological science, music, theater, volunteering, marathon runner, women's rights, hiking, the outdoors

REFERENCES

Available upon request