

Charlie Guyard

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Education

La Chambre des Metiers (French Culinary Academy)
Certificat D' Aptitude Professionnelle Pastry
Brevet Technique de Metiers Pastry

September 2003-2007

Languages

Fluent in French (Native language)
Bilingual in English
Comprehensive in Spanish

Work Experience

Pastry Sous-Chef, Perbacco, Barbacco & Volta- San Francisco, CA March 2014- Present

- Clearly communicate between various vendors to promptly order & receive ingredients needed every week
- Acquired managerial skills by supervising and delegating duties to staff
- Efficiently execute all areas of pastry production for a high volume restaurant serving high clientele
- Quickly create, organize & dress desserts for large parties of 50 people or more
- Recently promoted to pastry sous-chef position for exuberating a high understanding of job responsibilities & ability to meet deadlines

Pastry Chef, The French Bakery- Lafayette, CA

June 2013- February 2014

- Demonstrate in-depth knowledge in the food preparation & sanitary procedures, allowing the ability to be flexible under strict timeframes while still providing the highest quality of service & exceptional presentation
- Acquire the knowledge of the processes & procedures in ordering food/ supplies
- Develop clear, consistent & organized methods in researching cutting-edge trends to create new pastry recipes as well as recommend improvements to produce exceptional pastry products
- Exude extraordinary creative skills in designing wedding cakes, pastries, sugar/chocolate sculptures, etc.

Line Cook, La Boulange- Lafayette, CA

June 2012- June 2013

- Demonstrated positive team player skills
- Ability to work through the duration of long days by keeping a positive and motivational attitude
- Ability to work under pressure to ensure all tasks are completed, especially during rush hour
- Handled time efficiently to meet deadlines, acquiring organizational & time management skills

Pastry Chef/ Baker, Upper Crust - Chico, CA

June 2011– May 2012

- Worked directly and professionally with faculty & staff
- Demonstrated flexibility by rotating between different positions in the kitchen
- Worked independently with close attention to detail & accuracy
- Ability to confidently integrate into a new culture & working environment

Chef de Partie, Bradley's Restaurant - London, UK

September 2010- 2011

- Able to maintain composure while working under pressure by demonstrating flexibility & ability to learn quickly
- Demonstrated the ability to handle difficult situations and make accurate decisions
- Developed excellent multi-tasking skills by planning, coordinating and directing daily activities & special orders
- Applied bilingual skills while communicating with both customers and faculty

Apprenticeship Pastry, La Mascotte - Esnandes, France

September 2003- 2007

- Organized and designed specialty cakes based off of the customers desires
- Developed organizational & time management skills by prioritizing the workload
- Employed excellent communication skills to determine & satisfy customer's needs & expectations