

Alejandra 'Alie' Molina

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SUMMARY

- Culinary student with experience in high-volume, fast-paced culinary environment
- Dedication and passion for hospitality industry/customer service
- Knowledge of traditional cooking techniques, knife skills
- ServSafe Certified, expires September 2017

EDUCATION

The International Culinary School at The Art Institute of California-San Francisco

Bachelor of Science, Culinary Management

March 2016

Associate of Science, Baking & Pastry

June 2014

Diploma, The Art of Cooking

December 2013

RELATED COURSEWORK

Management: Management, Supervision & Career Development, and Management by Menu

- Menu writing, pricing, evaluation, and facilities design and layout
- Manage restaurants, interviewing techniques and resume and cover letters
- Human Resources, Accounting, and Financial Management

EXPERIENCE

Pastry Cook/ Plater

February 2015 – Present

The Slanted Door – San Francisco, CA

- High volume production
- Costing recipes for pastry items
- Execute recipes during season changes
- Complete regular dairy orders
- Plating up to 250 desserts daily

Pastry Cook

June 2014 – December 2014

Global Gourmet Catering – San Francisco, CA

- Assisted Chef with pastry preparations and garnishes
- Inspected vendor deliveries to ensure proper orders
- Took daily inventory on products we had and what we needed
- Responsible for setting up pastry department station before and after service
- Worked with Sous Chef on research and development