

40679

DPX
Interview
Tomorrow @
11:30am.

KEJARE EUNISHA JAMES
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Pastry Assistant

A detail oriented culinary professional who has a passion for food and works hard to ensure that every production is perfect and tasty. An individual, who has a background in providing exceptional professional work in the pastry department. Demonstrated expertise in:

- Food Preparation and Presentation Cooking
- Staff Training and Development
- Inventory Management and Storage
- Organization and Time Management

Work Experience

Lead Pastry Cook

February 2017 - July 2017

Spruce, San Francisco, CA

- Produced and plated all desserts for party and lunch services
- Trained new employees to standards of procedures involving quality, sanitation, efficiency and production
- Created and sold four seasonal harvest desserts for Spruce's weekly lunch special
- Assisted the Head Chef with weekly inventory, produce, and dry good orders

PM Pastry Cook (Temporary)

September 2016 - November 2016

Wayfare Tavern, San Francisco, CA

- Supervised pastry and bakery sections, providing desserts and breads while holding outstanding customer service along with quality and integrity of products being produced
- Developed skill set in basic cooking, writing down recipes, communication, and food safety procedures
- Plated and designed variety of desserts: cheesecake, donuts, chocolate pie, coconut cake, ice cream and sorbets
- Maintained a clean and sanitized work space

Pastry Assistant

May 2016 - November 2016

Salt House, San Francisco, CA

- Provided assistance and oversaw pastry operations by developing product methods to maximize efficiency with staff and management
- Effectively oversee training and supervision of individuals in the pastry department
- Incorporated a broad range of mixes to meet an assortment of tastes, including crème brulee, dark mouse, peach tart, lemon curd, and cheese cake
- Rolled, shaped, and baked variety of breads: lobster roll, focaccia, dutch crunch, burger buns, and dinner bread

Education

- University of California, Santa Cruz
- Bachelor of Science, Legal Studies
- ServSafe Food Handler Certificate

Graduated
June 2015
July 2015

Skills

- Good knowledge of operational and health safety, understanding of food labeling and temperature controls, comprehensive understanding of the food manufacturing industry, and ensuring that food is always ready on time and to the required standards