
SEBASTIAN HUYHUA

PROFILE

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking and baking. Sebastian loves preparing new recipes and enjoys demonstrating his creativity by combining different styles of decorating cakes. He comes from a family of bakers and has had the ability to inherit recipes and skills from a young age. He is passionate about baking and willing to work hard to build a career in the culinary world. Sebastian is looking to join a team where he can leverage his experience in baking pastries and his artistic talents in decorating cakes.

EXPERIENCE

Santa Clara Marriott | Team Lead | Santa Clara | 2018 - current

- Responsible of leading team
- Managed ordering of all the kitchen supplies for the restaurant
- In charge of run the line and ensure quality products

La Mar | Bakery Team Lead | San Francisco, CA| 2015 - 2018

- Lead the four member bakery team including overseeing dessert and pastry recipe creation, baking, decorating, as well as managing the ingredients and supplies
- In charge of preparing special showpiece decorative staging of the bakery
- Participated in the *All-Star Chef Classic* in LA representing La Mar and baking alongside Gaston Acurio

Epic Steak | Pastry Cook | San Francisco, CA| 2016 - 2017

- Responsible for preparing all desserts, pastries, and breads for the bakery and savory side of the restaurant
- Prepare pastries for special events and banquets
- Running the line and ensure quality service
- Prep work and maintenance of quality standards.

Harlan Social | Garnish Cook | Stamford, CT | 2015

- Responsible for preparing all of the cold dishes and staging the tickets to ensure the correct timing
- Plated food and decorated all dessert menu items
- Learned contemporary American style cooking while working under and being trained by a graduate of the *Le Cordon Bleu College of Culinary Arts* in Austin, TX

Matthew's Bakery | Baker & Cake Decorator | Stamford, CT | 2008 - 2010 & 2013 - 2015

- Worked across all stations in the bakery including decorating, baking cakes, and preparing pastries from scratch as well as refining recipes to enhance quality and productivity
- Specialized in preparing mousses, cheese cakes, fruit tarts, cream puffs as well as working with fondant to make elaborate cake designs

Sweet on You | Pastry Maker & Cake Decorator | 2010 - 2012

- Led decorating cakes for weddings, parties, and large events working with both fondant and creams
- Managed the staff of the bakery including preparing schedules, budgets, and overseeing administration

SKILLS

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| • Pastry preparation | • Baking skills | • Stay organize |
| • Sanitary Handling | • Record keeping | • Work efficiently |
| • Work with budgets | • Team leadership | |

EDUCATION

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| • High school Diploma 2012 | • On the job training from leading and accredited pastry chefs |
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REFERENCES

Executive Pastry Chef of Epic on 2017	Sarah Principe (209)345-7743
Executive chef of Harlan Social/Harlan Public:	Michael Sobelman msobelman@harlansocial.com (203)883-8000
Sous Chef of Harlan social :	Executive Chef/Manager
Chef of Harlan Social:	Stacey (203)883-8000 Jordan (203)605-7605

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