

Kimberly A. Mata

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OBJECTIVE

To learn new techniques in a new environment and practice the skills I've gained and improve them in the baking and pastry industry

ACADEMICS

The Culinary Institute of America

Associate's Degree, Baking and Pastry Arts

- Servsafe Manager Certified

St Helena, CA

May 2017- December 2018

WORK EXPERIENCE:

The Peninsula Hotel

Pastry Intern

Beverly Hills, CA

December 2017-April 2018

- Baking from scratch various amount of desserts
- Plating in a timely manner for the restaurant, bar, room service, and high tea
- Work under intense management in a 5 star hotel kitchen

Nations Giant Hamburger

Cashier/Cook

Orinda, CA

December 2016-May 2017

- Always upsells and offered specialties
- Cooked variety of menu items thoroughly and under the time limit
- Worked independently and covered shift as cook and cashier

Mi Pueblo Food Center

POS Manager, Service Clerk, Baker

San Rafael, CA

October 2015-March 2017

- Worked with all prices in all departments independently, accurately, and quickly
- Control all departments inventories, and all store shrink
- Baked variety of breads, and cookies from scratch as well as decorating them
- Learn produce, bakery, deli codes and products and upsell

ACHIEVEMENTS:

- Nations Giant Hamburgers Excellent Customer Service Pin
- Food Handlers Card

LANGUAGES:

- Spanish
- English

REFERENCES:

- Juana Piedra, Manager at Nations Giant Hamburgers
510-210-7896
- Stephanie Boswell, Executive Pastry Chef at The Peninsula
949-350-0454