

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

St Helena, CA

May 2017- December 2018

- Servsafe Manager Certified

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