

Mizuho Ishida

Pastry cook

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EDUCATION

Laney College, Oakland, CA — A.S. Degree: Culinary Arts, Baking and Pastry

2016 - 2018

Coursework: Major in Culinary Arts. Baking, Cake decoration, Candy/chocolate production, Plated desserts.

EXPERIENCE

Okashi no Ehon, Tokyo, Japan — Pastry cook

SEPT 1999 - MARCH 2000

Worked decorating section: cut fruits, piped whipped cream, nape for cakes.

Ginza Saro, Tokyo, Japan — Pastry cook

SEPT 1998 - SEPT 1999

Baked sponge cakes, produced mousse & ice-cream, cut fruits, nape for cakes, piped whipped cream.

Fremish, Tokyo, Japan — Pastry cook

MARCH 1998 - SEPT 1998

Produced pastry cream, crepes, mousse, babalola. Cut cakes.

PROJECTS

Wedding Cake — My own wedding cake

For my wedding, created my own cake using fondant, gum paste, and piped icing.

SKILLS

Producing gum-paste flowers

Working with chocolate

Baking bread & cakes

Pipe whipped cream & butter cream

Pipe letters in chocolate

LANGUAGES

Fluent English & Japanese

CERTIFICATIONS

ServSafe Certification

eFoodHandlers Basic Food Safety Course

REFERENCES

Available on request