

# CELESTE SAHARIG

308 Jackson St apt 210

Oakland, CA 94607

862- 220-8358

csaharig@gmail.com

## Education

International Culinary Center, NYC  
Grand Diploma in Professional Pastry Arts, July 2016

American Bartenders School, NYC  
Professional Bartender Training, November 2016

Fashion Institute Of Technology, SUNY  
Interior Design, Bachelors of Fine Arts, May 2015  
Minor in Italian

## Experience

**Intersect by Lexus** New York, NY  
Pastry Chef de Partie

August 2018- February 2019

- AM bake off and production of pastries for cafe
- Production of pastry components to be used for service
- Production of chocolate decor
- Plating of pastries for a la carte PM service and events
- Manage production list and daily tasks with a high level of autonomy according to the needs of the restaurant
- Manage inventory to optimize production and cost
- Maintain clean and sanitary station and kitchen that meets the Department of Health standards

**Eataly** New York, NY  
Pastry Cook

November 2016- August 2018

- AM bake off and production of viennoiserie for cafe
- Production and replenishment of pastries for pastry counter, cafe and in house restaurants
- Fulfill catering orders of up to 400 units
- Assist Chef & Sous Chef directly in tasting and creating new menu items
- Assist in managing inventory to optimize production and cost
- Create pastries that meet quality standards in accordance with standardized recipes
- Maintain clean and sanitary prep area and kitchen that meets Department of Health standards

**Flying Tiger** New York, NY  
Assistant Store Manager

May 2015- September 2016

- Open & close store effectively
- Hire, train & develop staff
- Responsible for merchandising, store routines, scheduling, reports, ordering & managing inventory
- Keep staff motivated through enthusiastic conduct and effective communication

## Certification

ServSafe Food Protection Manager Certification

Valid from 10/5/2015-10/5/2020

New York City Department of Health and Mental Hygiene  
Food Handlers Certification

## Additional Skills

Fluent in Spanish  
Conversational in Italian  
Proficient knowledge in Microsoft Office Suite  
Knowledgeable in using POS  
Knowledgeable in mixology