

CELESTE SAHARIG

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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

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

Eataly New York, NY
Pastry Cook

November 2016- August 2018

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

- o Open & close store effectively
- o Hire, train & develop staff
- o Responsible for merchandising, store routines, scheduling, reports, ordering & managing inventory
- o 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