

ELAINE CHEUNG

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## EDUCATION

*City College of San Francisco*

Associate of Science in Culinary Arts Management  
Food Handler Certificate

[May 2018]

## EXPERIENCE

Café Madeline

[Mar 2018 - Current]

*Baker*

- Prep and make bar cookies such as brownie, linzer, pecan, rocky road and lemon bar
- Prep and make cheesecake, flourless, scones, biscotti, muffins, banana bread, zucchini bread and lemon poppy bread

Delfina and Locanda

[Dec 2016 - Mar 2018]

*Pastry Cook*

- Prep and make desserts, such as panna cotta, crostata, cookies, cakes, sauces, sorbet and ice cream bases
- Prep for brunch, such as pancakes, french toasts, and donuts
- Receive and check delivery

Volta

[Apr 2016 - Sep 2016]

*Pastry Cook*

- Check Inventory
- Plate and prepare desserts for presentation
- Prep and make desserts, such as eclairs, creme brûlée, cookies, cakes, and ice cream bases

Smitten Ice Cream

[May 2015 - Apr 2016]

*Kitchen Assistant*

- Prep and make ice cream bases, sauces, and waffles
- Receive and check delivery
- Train FOH people to make waffles

## EDUCATIONAL COURSES

- Catering and Events: Planned on-premise and off-premise catering.
- Adv Pastry Doughs, Batters: Create tart doughs, choux paste, puff pastry, cookie doughs, creams and curds and the application of these elements in finished desserts.
- Chocolate and Confections: Chocolate tempering, and the production process for making ganaches, molded truffles and chocolate decor.