ACROBAT OUTSOURCING
TSC GROUP

Keenan Sowells <keenan@acrobatoutsourcing.com>

Pastry Cook

'Terilyn Tom' via Recruiting-San Francisco <RecruitingSF@acrobatoutsourcing.com>   Mon, May 6, 2019 at 7:16 AM
Reply-To: Terilyn Tom <aa14c3ded1a431b297687591e1eeac29@reply.craigslist.org>
To: aa14c3ded1a431b297687591e1eeac29@job.craigslist.org

To whom it may concern,
Hello, my name is Terilyn Osorio.
I have a completed associates degree in Culinary Arts from City college of San Francisco, I learned everything in the program from front of house positions to pastry to cooking in large quantities to feed an entire cafeteria of hungry city college students and more. In my last semester I did my internship at Noe Valley bakery where they produce and bake 100's of cupcakes, cookies, and cakes per day. I currently work for Cavallo Point hotel in Fort Baker/Sausalito but am looking to find a position within the city and also a place in which I can grow. I have experience in large production, baking and finishing products. I am a consistent communicator and work well with a team. I hope you will consider me and look forward to hearing from you in the very near future.
Thank you very much,
-Terilyn Osorio

Terilyn Osorio

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Skills

- Demonstrate abilities to work in fast paced kitchen environment
- Ability to communicate well with others
- Pay attention to details
- Practice safe food handling (Food Safe Certified)
- Organized
- Work in and maintain clean space
- Follow standardized recipes

Coursework- Culinary School - *Graduated May 2018*

- *Further details of coursework upon request*

Experience

July 2018- Current

Cavallo Point lodge (Murray Circle restaurant) - Pastry cook
- Help prepare, fulfill, and organize banquet orders daily.
- Prep for service, all service dessert elements for the restaurant.
- Plate desserts for service when restaurant is open for lunch.
- Follow standardized recipes to produce large bowl mixes of muffins, cupcakes, and buttercreams.

- Make curds, pastry cream, and fillings.
- Assist in assembling wedding cakes.
- Inventory of current stock at the end of each shift.

March 2018-Current

Heritage Restaurant and bar - Hostess

- Welcome and greet guests in a friendly manner and seat at table.
- Coordinate restaurant tables with reservations and requests.
- Manage Resy and opentable reservations.
- Answer phone calls, call for follow up on reservation, and answer basic questions.
- Accommodate guest requests for table seating when possible.

December 2017-June 2018

Heritage Restaurant and bar - Pastry cook

- Prep dessert elements for service, make cookie doughs, curds, streusel, meringue, toffee, etc.
- Assemble and plate desserts when ordered from menu.
- Maintain a clean station.
- Assist in restaurant closing duties, i.e. sweeping floor, scrubbing down counter surfaces.

January 2018-April 2018

Noe Valley Bakery - Final semester culinary internship

- Follow recipes and procedures for all baked goods (i.e. cupcakes, cakes, cookies, cheesecakes, frostings, choux dough, pastry cream, brownie batter and fillings.)
- Assist in taking inventory of product that's in stock.
- Scale out correct amount of batter for each cake or cupcake.
- Portion scoop cookie doughs.

July 2017-July 2017

Summer Culinary Internship in Spain, Restaurant Trigo

- Performed total of 170 hours internship at fine dining Restaurant Trigo in Valladolid, Spain
- Assist in all areas of kitchen as needed
- Prep work (i.e. using knife skills for various cuts of vegetables, preparing mushrooms, meats, etc.)
- Prep work for wedding events (i.e. making large volume of appetizers)
- Assist during food service with plating dishes.

References available upon request.

https://sfbay.craigslist.org/sfc/fbh/d/san-francisco-experienced-pastry-cooks/6873182010.html

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