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Objective

Highly motivated and detail oriented restaurant Pastry Chef looking to build skills and depth on knowledge under a top flight executive Pastry Chef in a fine dining restaurant environment or a high end patisserie.

Experience

One Market Restaurant, San Francisco, California

Pastry Cook - August 2014 – May 2017, promoted to

Pastry Sous Chef - May 2017, promoted to

Pastry Chef - May 2017 - February 2019

- Coordinate with Executive Chef and Private Events Department in order to deliver the best possible guest experience whether in dining room, large banquets, or private parties
- Responsible for menu costing and monthly inventory for pastry department
- Hire, train, and oversee a team of 5 employees
- Plan and design seasonally focused menus and train staff on execution
- Generates production lists for staff to meet based on restaurant weekly projections
- Assure consistency and adherence to food preparation and presentation
- Servsafe manager certified
- Ensure the daily cleanliness and maintenance of all work areas, utensils, and equipment
- Supervise timely and quality mise en place for lunch and dinner service
- Increase social media presence through frequent posting and association with Valrhona Chocolate
- Featured on zagat.com as "one of the must try chocolate desserts in san francisco"

Pastry Chef, Guckenheimer, San Francisco, California

March 2016 - November 2017

- Hired specifically to produce fine dining quality plated desserts for top tier executive dinner five nights a week
- Worked in tandem with catering department to create custom pastries and desserts for both onsite and satellite offices ensuring production for each site was ready with heavy focus on punctuality
- Ensured recipes and standards are followed, food costs are controlled and appropriate quantity is prepared based on established production needs
- Designed and executed specialty cakes as needed for a variety of events
- Created an onsite standardized recipe book for pastry staff to use to ensure consistency and quality of product on a daily basis
- Servsafe certified to ensure proper food handling, presentation, portion control and maintenance of proper serving temperatures
- Monitored and controlled the maintenance and sanitation of the pastry kitchen and equipment to ensure a work environment that meets and exceeds federal, state, and corporate standards and regulations
- Helped plan and implement seasonal menus
- Ordered and maintained pastry supplies and products to ensure appropriate inventory levels

Pastry Cook, The Burritt Room & Tavern, San Francisco, California

October 2015 - April 2016

- Assisted with large banquets and parties
- Assured consistency and adherence to food preparation and presentation
- Ensured the cleanliness and maintenance of all work areas, utensils, and equipment
- Prepared a variety of desserts in accordance to restaurant recipes and standards
- Inventory and maintenance of product and production
- Assisted in recipe development

Baker, Sibby's Cupcakery, San Mateo, California

October 2013 – October 2014

- Baked menu items in accordance to set recipes
 - Measured and mixed ingredients to make various types of batters, frostings, and fillings
 - Ensured quality maintenance by following procedures and policies
 - Made sure that baking equipment and utensils are cleaned and maintained properly
- Quality Assurance Specialist, Gate Gourmet, San Francisco, California July 2013 – April 2014
- Ensured optimum business processes to support full customer and regulatory compliance in terms of quality and food safety
 - Played a key role in training and coaching of quality requirements to all levels in the business unit's organization
 - Monitored corrective action system
 - Ensured all HACCP, and FDA rules and regulations are followed
 - Worked as a part of the corrective action team to address non-conformities related to product, process, and service
 - Communicated food safety non-conformities through emailing and briefings
 - Calibrated weight scales and thermometers
 - Produced, verified, and filed internal documents

Education

The International Culinary School at The Art Institute of California – San Francisco
Associate of Science, Baking and Pastry Arts

Certifications

ServSafe Manager Level Certified – Expires June 2019