

Jina Kim  
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Colma, CA 94014  
(408) 318-1853

**OBJECTIVE:**

To obtain a position in the hospitality industry where my education and skills will be utilized.

**EDUCATION:**

The International Culinary School  
The Art Institute in Orange County  
Baking and Pastry  
Associated Science Degree – 2013

Le Cordon Bleu College of Culinary  
Arts  
Baking and Pastry Diploma - 2012

**SKILLS:**

- Detail oriented
- Quick learner, willing to learn and relearn different things
- Cake decorating expertise
- Working efficiently

**EMPLOYMENT:**

Alexander's Patisserie – Mountain View, CA Feb. 2017 - Present  
Pastry Sous Chef  
Responsible for managing and supervising staff, training, ordering, finishing, production, chocolate deco, wedding cakes, and catering.

Chez TJ – Mountain View, CA Sept. 2015 – Oct. 2016  
Pastry Assistant  
Responsible for making desserts, mignardises, breads, and plating desserts.

Voyageur du temps – Los Altos, CA Feb. 2014 – May 2016  
Baker/Patisserie  
Responsible for making desserts, macarons, shaping dough, laminating dough, and baking off breads and pastries.

Osteria Mozza – Los Angeles, CA March 2013 – Dec. 2013  
Pastry Cook  
Responsible for plating desserts, baking off desserts, decorating cakes, running party desserts, catering for special events, and supervising shifts.

Sugar Butter Flour – Sunnyvale, CA March 2012 – Sept. 2012  
Cake Decorator  
Responsible for assembling cakes, frosting and decorating cakes, working with fondant and making 3D figures, wedding cakes, cupcakes, and decorating cookies.