



Rosa Ivonne Diaz



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Objectives

Experienced professional in the Culinary industry looking for an opportunity to further my education and expand my experience.

Work experience

09.11.2017 -

Brite Family of Business

Baker

- mix batters, morning pastries
- Cooked Sauces, fillings, frostings
- Decorated Cakes, tarts, cupcakes
- Kept inventory of bakery products
- Assembled finished baked products

11.16.2015 - 08.04.2017

Google Cafe

Baker

- Ran daily desserts for service
- Baked , mixed , cooked batter , sauces and fillings
- In charge of creating , scaling , and documenting new recipes
- Worked in HACCP facility and maintained kitchen up to standard
- In charge of decorative menu for special events and holidays
- Made frozen yogurt and ice cream

10.30.2013 - 06.23.2015

Fresca Restaurant

Baker/ Pantry

- In charge of salads & Appetizers
- In charge of plating , baking, and keeping inventory of desserts
- Prep

07.10.2013 - 09.02.2016

Valencia Pizza Restaurant

Head Waitress

- Scheduling
- Covering shifts when needed
- Brunch/ Dinner Server
- Customer service

Education

08.23.2013 - 06.12.2014

Educated Palate CCSF

Culinary Arts & Hospitality Certificate

- Learned skills that prepared me for real life restaurant experience
- Took the beginners and advanced baking & Pastry course

Skills

I have essential experience in baking / restaurant facilities, HACCP operated kitchens, NSF inspections. Batch baking, recipe developing & costing. I have experience with FIFO, inventory , utilizing as much as possible and wasting the least possible .