

Karen Sarver

5+ yrs exp | 2109121585 | karen.sarver@gmail.com

Hi! I think I'd be a great fit because I love what I do, sincerely. Baking and pastry has been a part of my life since I was 7 years old. All of my memories revolve around food and as I pursued this as a career.. it's given me drive and personal growth. I'm a quick learner and a dedicated worker and would love to be a part of your family!

Your Notes:

OBJECTIVE

To secure a position that will allow me to contribute to the growth of the business while affording advancement and possible new learning opportunities.

EXPERIENCE

Hotel Emma

Pastry Cook 2- 2015-2018

Pastry Cook 1- 2018-current

- Self motivated starter. Cross trained to every area of the pastry department.
- Develops, designs, or creates new desserts, ideas, relationships, and systems.
- Assists in determining how food should be presented and creates decorative food displays.
- Has managed in lieu of the Exec Pastry chef, delegates tasks to fellow cooks.
- Keeps in communication with fellow chefs.
- Constant improvement of presentation and preparation of plated dessert and buffet set ups, while keeping consistency.
- Establish priority items for the day.
- Breakdown workstation and complete closing duties according to department standards.
- Banquet experience, 4 years.

Bakery Lorraine

Scratch Pastry Baker - 11-2014-2015

- Ensured every product being put out was of the finest quality and presentation.
- Baked using only the finest, freshest ingredients in a small batch environment.
- Competent in handling the complex conventional instruments for baking.
- More than 5 years experience in bread and pastry manufacturing techniques.

Central Market

Pastry Production - 02-2014-11/2014

- Measuring flour and other ingredients to prepare batters, dough, fillings, and icings, using scale and graduated containers.
- Placing ingredients into mixing-machine bowl or steam kettle to mix or cook ingredients according to specific instructions.
- Ensure that correct quantities of batches is being made.
- Splitting and filling cakes as well as decorating the exterior as needed.
- Rolling, cutting, and shaping dough to form pie crusts, tarts, cookies, and related products prior to baking.
- Applying glaze, icing, or other topping to baked goods, using spatula or brush.

Accomplishments

- Can cut, and shape bread.

Sweet Goods (Production Baker) - 08/2012-02/2014

- Checking production schedule to determine variety and quantity of goods to bake.
- Ensure quality maintenance by following procedures and policies.
- Weighing and measuring ingredients, using measuring cups, spoons, and food scale.
- Correctly using kitchen equipment made for a large production kitchen.
- Used time efficiently for a high-volume production environment.

Accomplishments

- Trained new partners the department known as Sweet Goods.
- Learned programs such as CBORD to better service the department.

Cashier/Customer Service San Antonio, TX - 06/2010-09/2012

- Track record of greeting customers in a polite and friendly manner.
- Knowledgeable of products and capable of introducing and selling items in a comfortable manner.
- Established or identified price of goods using electronic or cash register.
- Received and processed payments by cash, check, credit card and automatic debit.
- Has worked more than one department including: upstairs Bakery, downstairs production Bakery, Deli, Cheese, Chef's Case, and Beer and Wine.

Baker, Little Aussie Bakery

San Antonio, TX - 05/2010-08/2010

- Measuring flour and other ingredients to prepare specialty batters, and icings.
- Using commercial kitchen equipment to make gluten-free cookies and cakes.

EDUCATION

St Philip's College, 2011

Waxahachie High School, 2001-2005

References

Personal/Collaborative

Quealy Watson

Collaborative Tenko-gori, catering, Southtown Supper Club, Tenko, Hotel Emma
210-262-0686

Jess Philpot

Bakery Lorraine
210-365-2735

Hotel Emma

Stephanie Norcio (former exec pastry)

310-897-4634

Erica Cesares

Pastry Coworker
979-224-1401

Bakery Lorraine

Alexis Cortez

Pastry Coworker
210-216-4848

Alba Zuniga

Pastry Coworker
210-878-880

Victoria Tovar

Pastry Coworker
210-563-1385

Central Market

4821 Broadway Street, San Antonio, TX 78209
(210) 368-8600

Nick Pelham

Bakery Lead
210-204-9533

Alexis Cortez

Sweet Goods/Pastry Coworker
210-216-4848

Hilary Harty

Sweet Goods Coworker
210-621-5275

Victor Hernandez

Service Coworker
210-857-4312

