

Vincent Soriano
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EDUCATION

The Art Institute of Silicon Valley, Sunnyvale, CA
Associate's Degree in **Baking & Pastry**, March 2016

Certifications: ServSafe Certified, August 2018

SKILLS

Kitchen

- Knowledge of various cultures of cooking: French Cuisine, American Regional Cuisine, Latin Cuisine, Moroccan Cuisine, Asian-American Cuisine
- Worked three years in the fine dining industry under high caliber chefs
- Extensive knife/cutting skills, bread & pastry production, chocolate work
- Effective team player, handling pressure, personal integrity, ethical behavior

Computer

- Proficient in Microsoft Office Suite

WORK EXPERIENCE

BreadBelly

1408 Clement St, San Francisco, CA, 94118

Pastry/Bakery Sous Chef

December 2018- August 2019

- Administration Work: costing recipes, prep list templates, food ordering, and linen ordering
- Responsible for producing and supervising all pastry production, scaling up from a weekly pop-up to a full-size restaurant serving about 200 guests on its busy day
- Spearheaded menu research and development leveraging classical and modern techniques to deliver innovative products
- Managing two chefs de partie, ensuring quality control by overseeing proper execution of recipes and providing mentorship
- Strategically generating production lists according to post sales reports
- Aided in opening a restaurant: giving input on standard operating procedures, building a thriving work culture, and organizing equipment/workstations to create an efficient work flow

La Folie

2316 Polk St, San Francisco, CA, 94109

Pastry Chef

May 2018- December 2018

- Responsible for full ownership of the pastry station (prep, service, expediting, inventory, ordering) ensuring quality control and consistency
- Developed and implemented standard operating procedures
- Production: Composed desserts, savory pastry, cheese tasting, petit fours
- Effectively running the pastry department with high demands on daily production service

Mourad

140 New Montgomery Street #1, San Francisco, CA, 94105

Pastry Cook

June 2017- May 2018

- Thoroughly completing intensive production lists with recipes using complex techniques at Michelin Star level standards
- Production: savory bread & pastry production, confections, dessert menu items for a la carte, tastings, and banquets
- Logging inventory on daily mise en place & composing a comprehensive prep list
- Working under pressure in a restaurant with a large staff & a high volume of guests

