

**OBJECTIVE:**

A challenging position in the restaurant, hotel or baking industry with emphasis on management operations, utilizing my skills and experience.

**SKILLS:**

- **Pastry Chef Assistant Certified** - graduate of Tante Marie's Cooking School, San Francisco.
- **Full-time commercial baker with over 11 years experience; prepared dough and baked same.**
- **Management** duties include menu planning, ordering of supplies, staff hiring and assignments, payroll and expense monitoring, and establishing daily operational routines.
- **Bilingual**, speaking both English and Spanish.
- **ServeSafe Certified. 7 years Barista/Customer Service experience.**

**EDUCATION:**

- Tante Marie Cooking School, San Francisco – Graduate, Pastry Chef Training, 2000-2001.
- Tourist Department of Queretaro, Mexico - Hotel School.

**EMPLOYMENT HIGHLIGHTS:**

- **Bi-Rite Family of Businesses**, San Francisco, CA – 7/19 – 10/15 **Production Baker**  
High volume baking of thousands of cookies, cakes, pies, ice cream.
- **ALX by Alexander's Steak House**, San Francisco, CA – 8/18 – 7/19 – **Pastry Cook**  
Responsible for baking and finishing of deserts and pastries daily.
- **Hayes Valley Bakeworks**, San Francisco, CA – 5/18 – 8/18 – **Production Baker**  
Responsible for baking and finishing of hundreds of sandwiches, salads and pastries daily.
- **Krispy Kreme**, San Francisco & Daly City, CA – 9/17 – 5/18 – **Production Baker**  
Responsible for baking and finishing of thousands of doughnuts & pastries daily.
- **Bon Appétit Management Company**, San Francisco, CA – 1/17 – 9/17 – **Production Baker**  
Responsible for baking and finishing of thousands of cookies, pastries and deserts daily.
- **Ella's Restaurant**, San Francisco, CA – 8/16 – 1/17 AND 01/13 – 12/14 – **Baker, Pastry Cook**  
Responsible for baking and finishing of breads, buns, biscuits, pastries and deserts daily.
- **Absinthe Brasserie & Bar**, San Francisco, CA – 11/07 - 01/09 – **Baker, Pastry Assistant**  
Responsible for baking and finishing of hundreds of pastry items daily.

