

Zachary Werner

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I can mix and bake you anything with a recipe provided. I am a chocolatier and can make a variety of chocolate garnishes from scratch. I am highly motivated and a strong team player .

Willing to relocate: Anywhere

Work Experience

Assistant Pastry Chef

Pinterest

2019 to Present

Pastry Cook

Hotel Vitale

October 2017 to June 2019

Senior Pastry Line Cook

Hotel Vitale

October 2017 to May 2019

Lead Pastry Cook

Hotel Vitale

2017 to April 2019

new headquarters. I worked with the Executive Pastry Chef and Kitchen Manager to produce classic French Pastries, Desserts, and Executive Catering for all Apple Campuses.

Hotel Vitale

Part Time Pastry Cook

Hotel Vitale's signature restaurantAmericano. I

2017 to 2019

was responsible for dessert, pizza, and bread production as well as plating and hotel amenities.

Pinterest

April 2017-Present

Working with Pastry Chef Dillon Mulholland to create daily dessert recipes, catering menus, and special requests for more than employees. We make breads and pastries for breakfast, lunch, dinner, and happy hour for the employees.

Culinary Highlights

- Worked in a 24 hour high volume pastry shop responsible for providing dessert for the entire vessel including two main dining rooms, a passenger buffet, mess hall for crew and six individual specialty fine dining restaurants on board ship.
- Crafted different styles of desserts from all over the world including; European, Asian, South American, and Classic American in accordance to industry standards.

- Crafted and worked with a variety of sauces. Tempered all variations chocolate to produce intricate chocolate garnishes.
- Responsible for mixing, baking, garnishing, and plating dessert for an average of 2500 guest's and 800 crew members.
- Ability to produce recipes from scratch according to a daily/weekly food cost.
- Produced consistent product daily while meeting company and chef guidelines in a fast paced environment.
- Consistently prepared and baked custards, tarts, pies, cakes, chocolates and dough's accordingly to industry standards.

LEADERSHIP

- Ability to work well with all back of the house and front of the house team members in a fast paced detail oriented environment.
- Consistently trained new hires from around the world on pastry baker techniques, company guidelines, and US public health code.

PUBLIC HEALTH

- Manager Serve Safe Certified
- Extensive Knowledge in United States Public Health Code (USPH).

References and Photos Available on request

Specialty Cook

Adecco at Apple Inc

November 2016 to October 2017

Assistant Pastry Chef Norwegian Cruise Line

Apple through Adecco

September 2011 to September 2016

In May 2019 I joined the pastry team at Pinterest as Assistant Pastry Chef to Pastry Chef Dillon Muholland. With our extensive knowledge we produce a variety of desserts and breads for all three Pinterest Cafés and their signature public coffee bar. In November 2016 I joined the pastry team at Apple through Adecco; working with Executive Pastry Chef Sarah Parlange. I worked with the Pastry team to produce a variety of gourmet quality desserts for the all the Apple cafes. I also helped with Executive Catering pastry production as well as Special dessert orders for events. During my time at Norwegian Cruise Line, I prepared desserts for every outlet, VIP amenities, and a weekly Chef's Table onboard ship. I have worked directly with experienced Pastry Chefs from all over the world and from other vessels. After three years working as a Pastry Cook, I was promoted to Assistant Chief Pastry.

Adecco at Apple Inc

2015 to 2016

NCL

- Responsible for all Main Dining room dessert productions including 6 different varieties on a nightly basis.
 - Successfully worked with NCL Corporate Chef Team to roll out new Main Dining Dessert Menu.
- Adecco at Apple Inc.

Assistant Chief Pastry

Apple through Adecco

2013 to 2015

responsible for co-managing the pastry shop alongside the Chief Pastry and Executive Chef.

- Responsible for managing the Pastry Buffet team in, cold dessert production, hot desserts, garnishes, as well as plating and buffet set up.
- Produced special order cakes and desserts for all special diet passengers on board.

garnishes, and sauces for the specialty restaurants

2012 to 2013

NCL

- Worked several specialty stations responsible for the dessert production, garnishes, and sauces for the specialty restaurants.
- Helped roll out new menus for NCL's signature Steakhouse Cagney's and Italian outlet La Cocina alongside NCL Corporate Pastry Team.
- Responsible for all V.I.P. amenity plates including assorted chocolate fruit, petit fours, and chocolate truffles.

Pastry Cook

2011 to 2012

responsible for plating and garnishing desserts for the Main Dining outlets.

- Produced sauces, compotes, garnishes, and cut cakes for Main Dining outlets.
- Worked with the Pastry line team to successfully plate desserts for 500 to 1000 covers every night.