Name Here

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# Profile

2-5 Phrases showcasing a snapshot of your skills and experience you bring to the position of interest. It also mentions accomplishments or achievements at your current or previous role. It should highlight your career goals and years of experience.

* How many years of experience you have
* Your specialty or area you have the most experience in
* Your soft or hard skills that are relevant to the position
* Any achievements you’ve accomplished that brought in results
* Professional career goals
* Keywords used in job posting

# Culinary Skills

* Created menus of various specialties
* Worked in student run kitchens supervised by chef instructor
* Piping, cake decorating, chocolate tempering
* Pastillage showpieces, sugar work, dessert design

# Baking & Pastry Experience

## pastry cook | le bistro | October 2019 – may 2020

* Prep and production, baking, restock, inventory, cleaning and organizing the kitchen.
* Sets up display cases so they are presentable 15 minutes before opening for the day. Continues to produce throughout the day at pars and intervals set by the Pastry Chef.
* Maintain high standards of quality and appearance of all food prepared and served.
* Executes daily production lists and maintains inventory that reflects the pars set by the Pastry Chef.
* Work cleanly and maintain a tidy work station.
* Identifies efficiencies/inefficiencies in production.
* Adhere to policies, standards, and systems set by the company and management team.
* Take a daily inventory of back stock, new production, served product, and waste

# Work Experience

## Baker | Red dessert dive | september 2019 – present

* Prep and production, baking, restock, inventory, cleaning and organizing the kitchen.
* Sets up display cases so they are presentable 15 minutes before opening for the day. Continues to produce throughout the day at pars and intervals set by the Pastry Chef.
* Maintain high standards of quality and appearance of all food prepared and served.
* Executes daily production lists and maintains inventory that reflects the pars set by the Pastry Chef.
* Work cleanly and maintain a tidy work station.
* Identifies efficiencies/inefficiencies in production.
* Adhere to policies, standards, and systems set by the company and management team.
* Take a daily inventory of back stock, new production, served product, and waste

## cake decorator | who made the cake | june 2018 – august 2019

* Include mixing, shaping, baking, wrapping and stocking of products
* Ensures quality control of all product before sending to sales floor
* Maintains sanitation in the department
* Maintains organization of back storage, freezer, walk-in and production area
* Reads and executes daily production list
* Ability to calculate figures and amounts such as weights, discounts, percentages and volumes
* Provides customer service as required such as answering questions, taking orders on the phone

# Education

## Associate of arts in Baking & pastry | june 2013 | bigtown college, chico, illinois |gpa 4.0

## elite diplome in baking & pastry arts | june 2011 | bigtown college, chico, illinois | GPA 3.5

If you are a **high school** student, college student, fresh graduate with no work experience, or if your **high school diploma** is your **highest education**, you should definitely add your **high school education** to your **resume**. ... Once you gain any other form of **higher education**, you should take your **high school** off your **resume**.

# Volunteer Opportunities

## chocolate gala | culinary insitute lenotre | 2019

* Assists chef with ….
* Prepared ….

# Certifications

**(Here you will list any certifications you obtain)**

Serve Safe Certified

Texas Food Handlers (Ansi Accredited 360)

TABC Alcohol license