
Baker Pastry Chef Resume

Job Objective

To exceed culinary service expectations in a hospitality environment as a Baker Pastry Chef .

Highlights of Qualifications:

- Strong experience in preparing western styles bakery items
 - Profound knowledge of French pastry
 - Sound knowledge about operations and using bakery kitchen machinery and equipments
 - Proficient with bakery setting tools
 - Good understanding of food safety standards
 - Ability to make pastries, cookies, cakes and cupcakes
 - Ability to perform all activities of Production Baker
 - Ability to provide assistance in developing menu having Western food listings
 - Ability to perform in fast pace bakery environment
 - Ability to work continuously while standing or even walking
-

Professional Experience:

Baker Pastry Chef
Siena Ristorante, Bloomington, MN
August 2007 – Present

- Prepared assorted bakery items everyday including selective desserts.
 - Developed bakery items in alliance with recipe instructions and measurements.
 - Adhered to all baking schedules and methods.
 - Baked and presented cakes and pastries.
 - Prepared and arranged together gourmet sandwiches.
 - Decorated cookies and cakes attractively.
 - Prepared suitable mixes like muffins and gnashes.
 - Ensured to comprehend right usage of all baking equipments.
-

Education:

Associate Degree in Baking and Pastry Arts
Salt Lake Community College, Salt Lake City, UT

[Build your Resume Now](#)