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## Head Pastry Chef Resume

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### Job Objective

Seeking employment within the food services sector as a Head Pastry Chef.

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### Highlights of Qualifications:

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- Vast experience in heading pastry specialty kitchen
  - Deep knowledge about private dining and banqueting
  - Huge knowledge about pastries cooked and preferred internationally
  - Proficient in chocolates & pastry preparation
  - Skilled at leading kitchen with attitude filled with enthusiasm and positive vibrations
  - Ability to perform in stressed environment and meet up deadlines
  - Ability to create high benchmarks for food production in busy pastry kitchen
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### Professional Experience:

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#### Head Pastry Chef

Kneaders Bakery & Cafe, Rialto, CA

August 2007 – Present

- Managed optimally routine operations at pastry workstation working alongside Executive Chef.
- Instigated inspiration in staff working in pastry kitchen to delivery consistent quality in all food items.
- Contributed in food preparation and presentation adhering to standards laid down by Executive Chef.
- Assisted in supervising food hygiene and quality norms as directed by department managers.
- Ensured every dish in kitchen is prepared on time complying as per instruction from Executive Chef.
- Observed kitchen staff followed hygiene system for pastry preparation and storage.
- Performed in agreement with prescribed legislations of health & safety .
- Reported faults if any to kitchen equipment to concerned supervisor.

#### Head Pastry Chef

Breads Bakery, Rialto, CA

May 2004 – July 2007

- Developed recipes and plating ideas for chocolate-fused pastries and specialty desserts.
  - Identified cost of ingredients to prepare items on menu and placed purchase orders accordingly.
  - Selected menu for customers and made changes in preparation as required.
  - Headed pastry kitchen and supervised support staff on duty as needed.
  - Enacted responsibility to take feedback on existing menu regularly and brought innovative changes.
  - Directed, trained and mentored pastry making employees.
  - Ensured pastry items prepared on time as per order placed complying with desired quality specifications.
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### Education:

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Bachelor's Degree in Baking and Pastry Arts

John Brown University, Siloam Springs, AR

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