

## Pastry Cook

Passionate pastry cook with three years of experience. My goal is to improve my profession, learning new techniques and new ways to work and to obtain a position in a professional atmosphere that will present me with new ideas and good organizational skills, combined with my ability to work well under pressure.

### WORK EXPERIENCE

OCT. 2019 – FEB.2020

**NEW FARM DELI & CAFÈ, BRISBANE – AUSTRALIA**

#### **PASTRY CHEF**

- Prepare all pastry items to specification of established recipes and to restaurant specification
- Create new pastry products according to restaurant and costumers requests
- Manage orders
- Responsible for mantaining clean work station

JULY 2019 – SEPT.2019

**ACQUA E SALE RESTAURANT, ALBEROBELLO – ITALY**

#### **SEASONAL PASTRY COOK**

- Prepare all pastry items to specification of established recipes and to restaurant specification
- Work for a wedding with a pastry chef and his team preparing the sweet buffet

OCT. 2018 – JUNE 2019

**FARINI MILAN – ITALY**

#### **HEAD PASTRY COOK**

- Create new cakes according to restaurant and costumers requests
- Solely responsible for mantaining clean work station
- Collaborate with charity organizations by producing cakes

DEC. 2017 – SEPT 2018

**ASOLA RESTAURANT, MILAN – ITALY**

#### **HEAD PASTRY COOK**

- Collaborate with the colleague to create new desserts, pastry and bread products
- Prepare all desserts of the menu
- Train new pastry apprentices
- Ensure all equipment was clean and in working condition
- Label and date all foods
- Manage orders
- Create desserts for monthly or weekly events such as business parties, fashion parties, etc

FEB. 2017 – DEC. 2017

**SIKELAIA RESTAURANT, MILAN – ITALY**

**PASTRY APPRENTICE**

- Maintain organization, cleanliness and sanitation in work areas and of equipment.
- Ensure station is prepared to meet anticipated level of business for the day.
- Assist in the development of new dessert and pastry products.

SEP. 2016 – JAN. 2017

**PECK MILAN – ITALY**

**PASTRY APPRENTICE**

- Work harmoniously and professionally with co-workers and supervisors and actively participate in creating a positive teamwork environment
- Perform duties as assigned by culinary management
- Ensure station is prepared to meet anticipated level of business for the day
- Prepare a wide variety of goods such as cakes, cookies, gelato, etc. following traditional and modern recipes

## EDUCATION

JUNE 2020

**CERTIFICATE: CHOCOLATE AND PRALINES LEVEL 1, SAVOUR CHOCOLATE AND PATISSERIE SCHOOL, MELBOURNE (AU)**

FEB. 2016 - JULY 2016

**CERTIFICATE: PASTRY AND BAKING BASIC TECHNIQUES, FOOD GENIOUS ACADEMY, MILAN (ITALY)**

2009 - 2015

**DIPLOMA: MARKETING AND FOREIGNERS LANGUAGES, IIS GADDA ROSSELLI, GALLARATE (ITALY)**

## LANGUAGES

**ITALIAN:** MOTHER TONGUE

**ENGLISH:** FLUENTLY

**SPANISH:** FLUENTLY

**FRENCH:** BASIC