

ETHAN MARTINEZ

Pastry Assistant

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PROFESSIONAL SUMMARY

Enthusiastic pastry assistant with two years of experience in fast-paced kitchen environments. Proficient in crafting a variety of pastries and desserts while ensuring adherence to high-quality standards. Aiming to bring creativity and precision to a dedicated pastry team, continually expanding culinary skills and contributing to exceptional guest experiences.

WORK EXPERIENCE

Pastry Assistant 📅 Apr / 2024-Ongoing
Maple Leaf Consulting 📍 Toronto, ON

- 1. Operated mixers, sheeters, and scales to produce baked goods according to established recipes.
- 2. Prepared cookies, cupcakes, breads, pies, and cakes for retail and special orders.
- 3. Assisted the pastry chef with intricate specialty orders and dessert presentations.
- 4. Ensured cleanliness and sanitation of the kitchen following ServSafe regulations.
- 5. Managed inventory levels and coordinated supply orders for baking ingredients.
- 6. Utilized strong communication skills to collaborate effectively with kitchen staff.
- 7. Produced various pastry components, including creams, meringues, and ice creams.

Pastry Assistant 📅 Apr / 2023-Apr / 2024
Summit Peak Industries 📍 Denver, CO

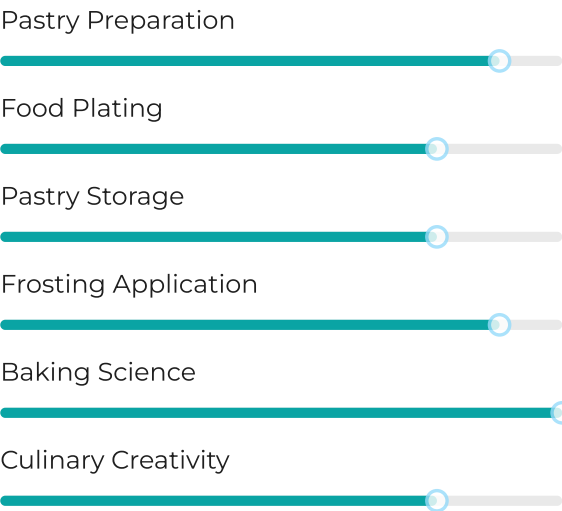
- 1. Prepared a variety of pastries and baked goods for banquet events, ensuring timely fulfillment of orders.
- 2. Created plated desserts for the main dining room, adhering to nightly menu rotations.
- 3. Assisted in baking and displaying desserts for Sunday brunch, enhancing visual appeal.
- 4. Organized dessert stations and managed incoming orders for efficient service.
- 5. Preheated ovens and prepared baking supplies daily, ensuring readiness for production.
- 6. Demonstrated teamwork and dedication to customer satisfaction during high-volume service.

EDUCATION

Associate of Applied Science in Baking and Pastry 📅 Apr / 2022 - Apr / 2023
Culinary Institute of America 📍 Seattle, WA

Graduated with hands-on training in baking techniques and pastry arts.

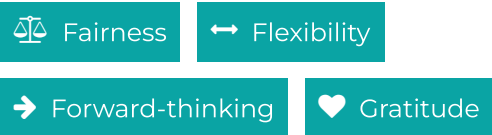
SKILLS



INTERESTS

- 🎮 Gaming
- 👗 Fashion
- 🎬 Film
- 💻 Technology

STRENGTHS



LANGUAGES



ACHIEVEMENTS

- ★ Consistently received positive feedback from customers on dessert presentations.
- ★ Improved dessert preparation efficiency by 20% through organized station management.
- ★ Assisted in creating seasonal dessert menus that increased sales by 15%.