

Pastry Chef

Sophie Martinez

Professional summary

Enthusiastic and detail-oriented Entry-Level Pastry Chef with formal training and hands-on experience in a high-volume kitchen. Eager to apply skills in pastry preparation and presentation to contribute to a dynamic team and grow within the culinary field.

Experience

Pastry Intern

June 2023 - August 2023

Sweet Lady Jane / Los Angeles, CA

- Assisted in the preparation and decoration of a variety of pastries, including cakes, tarts, and cookies.
- Maintained cleanliness and organization of the pastry station, adhering to hygiene and safety standards.
- Gained experience in scaling recipes and managing ingredients.

Part-Time Bakery Assistant

September 2022 - May 2023

The Bread Basket Bakery / Los Angeles, CA

- Supported daily bakery operations, including mixing doughs, baking goods, and customer service.
- Assisted with inventory management and supply ordering, ensuring a well-stocked and efficient work environment.

Academic Projects

- Graduation Capstone Project:** Designed and executed a complete dessert menu for a mock restaurant, receiving high praise from faculty for creativity and execution.
- Pastry Showcase Presentation:** Created and presented a themed dessert collection, demonstrating skills in plating and flavor pairing.

Extracurricular Activities

- Member, Pastry Arts Club - Los Angeles Culinary Institute
- Volunteer, Local Farmers Market - 2022-Present

(555) 321-7654

sophie.martinez@email.com

Los Angeles, CA

Education


Associate Degree in Baking and Pastry Arts


Los Angeles Culinary Institute

Los Angeles, CA

Graduated 2024

Skills

Basic Pastry Techniques 

Recipe Execution 

Time Management 

Kitchen Hygiene 

Customer Service 

Courses

ServSafe Food Handler Certification

2022

National Restaurant Association