

Aisha Patel

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SUMMARY

Detail-oriented and passionate entry-level pastry chef with hands-on experience in high-volume bakery environments. Skilled in creating a variety of pastries and desserts, with a strong focus on presentation and flavor balance. Eager to contribute culinary skills and creative flair to a dynamic kitchen team.

EXPERIENCE

Pastry Cook Intern

Jan 2023 - Present

Sweet Treats Bakery, Austin, TX

- Assisted in the production of over 200 pastries daily, improving assembly efficiency by 20%
- Collaborated with senior chefs to develop a new seasonal dessert menu, resulting in a 15% increase in sales during the launch month
- Maintained high standards of cleanliness and organization in the kitchen, contributing to a 100% health inspection score

Baking Assistant

Sep 2021 - Dec 2022

Culinary Arts Institute, Austin, TX

- Supported pastry chefs in preparing and plating desserts for culinary competitions, achieving 2nd place in statewide contest
- Reduced ingredient waste by 30% through precise measuring and preparation techniques
- Learned and applied techniques in chocolate tempering and puff pastry production, enhancing personal skill set

Part-Time Barista and Baker

May 2019 - Aug 2021

Local Coffee Shop, Austin, TX

- Designed and executed daily pastry specials, boosting morning sales by 25%
- Implemented a new inventory system that reduced food costs by 10%
- Created a signature muffin recipe that became a customer favorite, increasing repeat business

EDUCATION

Bachelor of Science in Culinary Arts

May 2021

Culinary Institute of America, San Antonio, TX • GPA: 3.8

SKILLS

Technical Skills: Baking Techniques, Pastry Decoration, Chocolate Tempering, Recipe Development

Tools & Frameworks: KitchenAid Mixer, Convection Oven, Pastry Bags and Tips, Food Safety Standards