

Aisha Patel

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SUMMARY

Passionate and detail-oriented Mid Level Pastry Chef with over 6 years of experience in high-volume kitchens. Proven track record of creating innovative desserts while maintaining high standards of quality and efficiency.

EXPERIENCE

Pastry Chef

Jan 2022 - Present

Gourmet Sweets Bakery, Seattle, WA

- Developed a new seasonal dessert menu that increased sales by 30% during the first quarter of its launch.
- Implemented a cost-saving inventory management system that reduced ingredient waste by 15%.
- Trained and supervised a team of 5 junior pastry cooks, enhancing team productivity and morale.

Junior Pastry Chef

Jun 2019 - Dec 2021

Sweet Dreams Patisserie, Portland, OR

- Assisted in the production of over 500 pastries daily for a busy café, ensuring quality control and consistency.
- Introduced a gluten-free dessert line that attracted a new customer base, resulting in a 20% increase in foot traffic.
- Collaborated with the head chef to streamline operations, decreasing dessert preparation time by 25%.

Pastry Cook

May 2017 - May 2019

La Belle Époque Restaurant, San Francisco, CA

- Created signature desserts that received positive reviews in local food magazines.
- Managed inventory and ordering for pastry supplies, reducing costs by 10% through efficient sourcing.
- Participated in weekly menu planning meetings to ensure a cohesive dining experience.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

Culinary Institute of America, Hyde Park, NY • GPA: 3.7

SKILLS

Technical Skills: Pastry Design, Chocolate Tempering, Sugar Crafting, Baking Techniques

Tools & Frameworks: KitchenAid Mixer, Convection Oven, Blast Freezer, POS Systems