Lily Thompson

Froster

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SUMMARY

Froster with 1 year at a high-volume cookie shop in Boise, frosting and finishing up to 1,200 cookies on a busy Saturday. Follows recipe cards for exact portion control and piping on every weekly flavor, and keeps the line moving when online orders spike.

EXPERIENCE

Froster

10/2025 - Present

Treasure Valley Cookie Co.

Boise, ID

Gourmet cookie shop with a rotating weekly menu and delivery orders.

- Complete frosting and finishing on up to **1,200** cookies on Saturdays, matching the photo spec for each of 6 weekly flavors.
- Measure frosting for portion control within 2 grams and complete topping application by recipe card, keeping food cost on target.
- Execute piping for borders, drizzles and filled centers on 300 specialty cookies a day.
- Prioritize workload between in-store, pickup and delivery orders, keeping 95% of online orders ready on time.

Crew Member

05/2024 - 09/2025

Riverside Frozen Yogurt

Boise, ID

Part-time during senior year of high school.

- Served 100+ guests a shift and refilled a 40-item toppings bar every hour.
- Followed food safety and sanitation checklists, passing 2 health inspections with no violations.
- Assembled order packaging for 30 take-home and party orders a night.

SKILLS

- Frosting
- Piping
- Portion Control
- Topping Application
- Food Safety
- Sanitation
- Order Packaging
- Attention to Detail
- Prioritize Workload

EDUCATION

High School Diploma

05/2025

Boise High School

Boise, ID

CERTIFICATES

Food Handler Certificate

05/2024

Central District Health