

# Jane Smith

## Pastry Chef

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## Summary

Highly skilled and creative Pastry Chef with 8 years of experience in the culinary industry, specializing in artisanal breads, pastries, and desserts. Proven track record of delivering high-quality products, leading teams, and driving business growth.

## Experience

### Executive Pastry Chef

Jan 2018 - Present

The Ritz-Carlton

New York, USA

Oversee the pastry department, managing a team of 10 chefs and implementing new menus and recipes. Collaborate with the executive chef to develop seasonal menus, resulting in a 25% increase in dessert sales.

- Develop and execute new pastry menus, resulting in a 15% increase in customer satisfaction
- Train and mentor junior chefs, improving team efficiency by 20%
- Manage inventory, reducing waste by 12% and saving \$10,000 annually
- Collaborate with the catering team to create bespoke desserts for high-end events, generating an additional \$50,000 in revenue

### Pastry Chef

Jun 2015 - Dec 2017

The Four Seasons

Paris, France

Created artisanal pastries, breads, and desserts for the hotel's restaurants and banquets. Developed and implemented a new pastry menu, resulting in a 10% increase in sales.

- Designed and executed bespoke pastry creations for high-end events, including weddings and galas
- Trained and mentored junior chefs, improving team productivity by 15%
- Collaborated with the culinary team to develop new menu concepts, resulting in a 12% increase in customer satisfaction
- Managed inventory and supplies, reducing waste by 8% and saving \$5,000 annually

## Education

Diploma

2010 - 2012

Le Cordon Bleu

Paris, France

Pastry Arts

3.8

## Skills

Pastry Arts  
Bread Making  
Dessert Design  
Team Management  
Inventory Management  
Menu Development  
Food Safety  
Customer Service

## Languages

English Native  
French Fluent

## Hobbies

Baking  
Food Blogging

## Certificates

Food Safety Certification  
2015  
National Restaurant  
Association  
Certified in food safety and handling  
practices

## Awards

Pastry Chef of the Year 2019  
The International Association of  
Culinary Professionals  
Awarded for outstanding  
contributions to the pastry industry

## References

John Doe, Executive Chef  
Supervisor  
john.doe@ritzcarlton.com