NAOMI FISCHER

PASTRY SOUS CHEF

CONTACT

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Las Vegas, NV

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SKILLS

- Food Preparation
- Plated Desserts
- Banquet Production
- Chocolate Work
- Viennoiserie
- Staff Scheduling
- Inventory Ordering
- Food Safety
- Leadership Skills
- Communication Skills

EDUCATION

Associate of Applied Science

05/2019

College of Southern Nevada

Las Vegas, NV

Baking and Pastry Arts

SUMMARY

Pastry Sous Chef with 7 years in Las Vegas resort pastry kitchens, now second in charge of a 22-person pastry shop serving 6 outlets and banquets. Runs daily food preparation, staff scheduling and ordering, and steps in for the executive pastry chef on 3,000-guest banquet nights.

EXPERIENCE

Pastry Sous Chef

01/2024 - Present

Silver Mesa Resort & Casino — Las Vegas, NV

Resort with 6 restaurants, room service and a 50,000-square-foot banquet space.

- Direct a **22**-person pastry shop supplying 6 restaurants, room service and banquets.
- Plan banquet production for events of up to 3,000 guests, meeting every plating time in 2025.
- Create plated desserts and chocolate work for the steakhouse menu, 2 of which became its top sellers.
- Manage staff scheduling and inventory ordering on a $60,000 monthly budget, cutting overtime 15%.

Lead Pastry Cook

06/2019 - 12/2023

Desert Bloom Hotel — Las Vegas, NV

Joined as Pastry Cook; promoted to Lead Pastry Cook in 2021.

- Produced 1,200 desserts a day for a 2,000-room hotel's buffet and cafe.
- Led an overnight team of 3 pastry cooks on breads and viennoiserie.
- Maintained food safety logs and cooling records for the pastry shop through every county inspection.

CERTIFICATES

Food Handler Card

06/2019

Southern Nevada Health District

ServSafe Food Protection Manager

02/2024

National Restaurant Association