



## **EDUCATION**

- Feb. 2006 - Sept. 2006      **Le Cordon Bleu California Culinary Academy**  
San Francisco, California
- Culinary Arts Degree
  - Management
  - ServSafe Certification
  - **California Food Handler Certificate of Achievement (2011)**
- Sept. 1999 - June 2002      **Solano College**, Fairfield, CA
- General Education
  - Administration
- Sept. 1999 – June 2001      **Buckingham High School**, Vacaville, CA

## **PROFESSIONAL EXPERIENCE**

- May 2012 - Present  
Berlin
- PERSONAL CHEF AND RECIPE DEVELOPER (vegan, gluten free)**
- Creation of new and original recipes and menus for corporate and private clients
  - Executed 3 to 7 course dinners for 15-60 people
  - Creation of wedding cakes, made-to-order and allergy conscious pastries for specific client's needs
  - Conversion a non-vegan recipe to a vegan recipe per clients request
  - Design menu and prepare raw and cooked food for Veganz weekly brunch
  - Clients: Goodies Cafe, Veganz, The LAB (Adidas Runbase), Chez Serge (South of France), Anomalie Art Club, Raw Freestyle, Veg SommerFest 2012, Rohvolution 2013, No Tiers Catering, and Terra Vegane
  - **References available upon request**
- Aug. 2015 - May 2016  
Berlin
- Head CHEF (consultant) AND GENERAL MANAGER Unicorn.Berlin**
- Administrative tasks in - MS Word, Excel, Orderbird
  - Customer Service in person and over the phone

- Had a strong helping hand in growing our social media following
- Built strong relationships with suppliers and other vendors
- Build relationships with Foodora and Deliveroo in order to boost sales
- Managed ordering and inventory
- Hired and trained kitchen staff, baristas, and managers
- Created and produced seasonal driven breakfast, lunch, to-go, and catering menus
- Selected kitchen appliances and tools for initial opening of Unicorn.Berlin
- Organized Events
- **References available upon request**

Jan. 2010 - Jan. 2012  
San Francisco

**ASSISTANT PASTRY CHEF**  
**Kuleto's Restaurant (Villa Florence Hotel)**

- Hired, trained, and supervised a staff of 10 people
- Created weekly staff schedules, and handled all email correspondences
- Administrative work for department
- Responsible for produce and product ordering for department
- Executed seasonal menu changes
- In charge of production of desserts, breads, and pastries
- Produced desserts for restaurant, cafe, banquets, room service, and off site events
- Designed and decorated wedding cakes
- **References available upon request**

April 2011 - July 2011  
San Francisco

**VEGAN PASTRY CHEF AND RECIPE DEVELOPER**  
**Source**

- Responsible for ordering and cost control
- Created vegan pastry department for the restaurant
- Developed dessert menu with my own original recipes
- Created vegan, gluten free, and raw desserts from scratch
- **References available upon request**

July 2008 - Oct. 2009  
San Francisco

**PASTRY COOK**  
**Boulevard**

- Ordered daily produce, in addition to picking out fresh produce from market
- Managed and plated banquets for up to 300 people
- Worked both opening and closing shifts for department
- Created and managed daily production list for restaurant service and events
- Produced a wide range of desserts from scratch
- Tempered chocolate and created a wide range of chocolate and sugar garnishes
- Set up and broke down dessert plating station
- Gave creative input for new desserts
- **References available upon request**

July 2007 – July 2008  
San Francisco

**Assistant Pastry Chef  
Salt House Restaurant**

- Calculated and produced necessary desserts for daily service
- Prepared all desserts in house from scratch
- Responsible for all production on Chef's days off
- Ordered produce

**References available upon request**

Feb. 2007 - June 2007  
Sacramento

**Cake Decorator  
Phillips Bakery**

- Filled and decorated cakes and wedding cakes
- Prepared pastries
- Provided creative input
- **References available upon request**

Sept. 2006 – Nov. 2006  
Half Moon Bay

**Pastry Cook  
Ritz Carlton Hotel**

- Set-up and plated banquets/buffets for up to 400 people
- Prepared and baked assorted custards
- Baked tortes, galettes, and cookies
- **References available upon request**

May 2006 - Aug. 2006  
Fairfield

**Assistant Pastry Chef and Baker (Intern)  
Rosanna's European Delights**

- Responsible for afternoon baking of tortes, pastries, and pate choux
- Decorated assorted pastries, and tarts
- Prepared and baked custards, and fillings
- Delivered wedding cakes
- **References available upon request**

Aug. 2001- July 2005  
Sacramento

**Receptionist and Sales  
Nuvo International**

- Greeted clients and scheduled appointments for doctors and nurses
- Maintained front office and inventory
- Input confidential data into computer
- Trained new employees in clerical and sales positions
- **References available upon request**

**References:**

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