

Pat Brown

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OBJECTIVE

An experienced pastry chef and chocolatier who supervised hotel and institutional kitchens is looking for a chef position with a busy restaurant and pastry wholesaler.

JOB QUALIFICATIONS

- Great interpersonal skills.
- Project management and budgeting experience.
- Encyclopedic knowledge of pastry and chocolate varieties.
- Excellent health and physical stamina for long hours in the kitchen.

WORK EXPERIENCE

WELCOME SUITE

Pastry Chef

Chicago, IL
May 2005 – Present

- Managed and led a hotel kitchen staff of 23.
- Designed regular and specialized menus for 100,000 guests a year.
- Developed a software program for special-even catering which allowed institutional pastry service at a reduced cost.
- Baked chocolate specials and French pastry and trained apprentice bakers.

HEAVENLY PASTRIES, Inc.

Pastry Baker

Travis City, MI
June 2002 – May 2005

- Decorated and plated French and Chinese pastries and desserts.
- Reorganized the kitchen and improved the company's safety and regulatory compliance record.
- Baked dessert loaves and developed special recipes for lactose- and gluten-intolerant patrons.

RISE AND SHINE BAKERY CO-OP

Apprentice Baker

Chicago, IL
October 1999 – June 2002

- Baked pastries, custards, pudding, petit fours, traditional and special-occasion cakes, cookies, chocolate brownies, confections, and candies.

EDUCATION

California Culinary Academy
Master of Pastry & Baking

San Francisco, CA
July 2003

Rhode Island Culinary Institute
Bachelor of Culinary Arts

Providence, RI
May 2001

OTHER

- Fluent in French and Spanish.
- Microsoft Office power user.
- Semi-pro alto sax player.
- *San Francisco French Pastry Chef of the Year Award, CCA* 2007

REFERENCES

Available upon request.