

Brielle Cooper

Executive Pastry Chef

☎ (505) 555-1234 ✉ brielle.cooper@email.com 💼 linkedin.com/in/briellecooper 📍 Albuquerque, NM 87102

SUMMARY

Dynamic and innovative pastry chef with over five years in high-volume establishments. Known for developing creative dessert menus and executing advanced pastry techniques, including chocolate and sugar work. Strong leadership demonstrated through effective team management and mentoring of staff. Committed to adhering to food safety standards while enhancing guest experiences with exceptional desserts. Passionate about incorporating contemporary pastry trends to elevate culinary offerings and drive customer satisfaction, continually seeking collaboration across departments for cohesive dining experiences.

EXPERIENCE

Executive Pastry Chef

Culinary Arts Restaurant 📅 January 2021 - Present 📍 Santa Fe, NM

Oversaw all aspects of the pastry department in a high-volume upscale restaurant environment. Managed a team of ten chefs, responsible for creating innovative dessert menus that resonate with guests. Ensured compliance with food safety regulations while optimizing resource allocation for maximal efficiency.

- Spearheaded seasonal dessert menu development, delighting guests and driving sales through locally sourced ingredients.
- Mentored pastry cooks, fostering skill improvement and enhancing kitchen productivity.
- Achieved zero health code violations by maintaining rigorous food safety standards during multiple inspections.
- Collaborated effectively with culinary leadership to craft visually captivating dessert displays for events, enhancing overall dining experiences.
- Refined inventory and cost management strategies, reducing waste while ensuring premium quality of all products.
- Actively engaged in event participations, garnering positive recognition from patrons and industry critics alike.

Pastry Chef

Gourmet Bakery & Café 📅 June 2018 - December 2020 📍 Santa Fe, NM

Designed unique dessert recipes within a busy bakery setting, contributing product improvements and substantial revenue growth. Trained and supervised junior pastry staff, instilling best practices and promoting a collaborative culture.

- Formulated innovative dessert recipes that led to notable two-year sales increase resulting from customer appeal.
- Supervised interns and junior staff, strengthening team dynamics through mentorship and practical guidance.
- Crafted allergen-free offerings, expanding customer base while addressing diverse dietary needs.
- Streamlined daily operations by managing inventory and budgeting for the pastry division.
- Maintained high presentation standards through consistent taste tests and quality checks, winning customer loyalty.
- Drew direct feedback from customers to adapt menus, enhancing dining experience and retaining clientele.

Junior Pastry Chef

Elegant Desserts Inc. 📅 March 2016 - May 2018 📍 Albuquerque, NM

Contributed to pastry production in a fast-paced kitchen, assisting with creative projects aimed at meeting evolving customer tastes. Assisted head chef during special events, ensuring seamless service and creativity.

- Collaborated on daily specials featuring innovative techniques focused on seasonal availability.
- Upheld cleanliness and regulation adherence, resulting in strong performance during audits.
- Worked alongside the head chef to devise themed desserts for special engagements, enhancing guest feedback.
- Furrowed into advanced pastry methods, significantly increasing personal competence under experienced chefs.
- Showcased signature desserts in local festivals, amplifying brand presence and customer reach.
- Managed ingredient levels through effective stock rotation, strategically minimizing waste.

LEADERSHIP & AWARDS

- Culinary Excellence Award, presented for outstanding dessert innovation at Culinary Arts Restaurant.
- Food Safety Champion Recognition, awarded for exemplary adherence to food safety regulations.

EDUCATION

Bachelor's Degree in Culinary Arts

Culinary Institute of America 🎓 GPA: 3.8 📅 2021 📍 Hyde Park, NY

Coursework: Pastry Techniques, Food Safety Management, Menu Development, Cost Control

CERTIFICATIONS

- Food Safety Certification 📅 2026
- ServSafe Manager Certification 📅 2025

TECHNICAL SKILLS

- **Culinary Technologies:** Kitchen Equipment, Espresso Machines, Mixers
- **Pastry Tools:** Moulds, Spatulas, Piping Bags
- **Product Software:** Menu Planning Software, Food Cost Analysis Tools, Inventory Systems
- **Hygiene Standards:** FDA Guidelines, HACCP Principles, Allergen Management Protocols
- **Management Platforms:** KDS Systems, Booking Platforms, Event Management Tools
- **Communication Tools:** Slack, Zoom, Email Communications
- **Training Methods:** Onboarding Programs, Skill-sharing Workshops, Nutritional Education
- **Baking Techniques:** Fermentation, Chocolate Tempering, Sugar Blowing
- **Decorative Practices:** Sugar Sculptures, Plate Design, Artistic Garnishing
- **Industry Networking:** Crossover Events, Culinary Associations, Local Farmers Market

SKILLS

- | | | | |
|--------------------------------|--------------------------------|--------------------------------|----------------------|
| • Pastry and Baking Techniques | • Culinary Collaboration | • Allergen Management | • Event Coordination |
| • Dessert Menu Development | • Quality Control | • Training and Mentoring Staff | • Budget Control |
| • Food Cost Management | • Customer Engagement | • Inventory Management | • Time Management |
| • Team Leadership | • Health Regulation Compliance | • Creativity and Innovation | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation, participating actively in community-driven culinary events.
- Volunteer for local food banks, providing pastry items for charitable distributions.

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST