

Riley Mitchell

Junior Pastry Sous Chef

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SUMMARY

Dedicated culinary professional specializing in pastry arts, with over 2 years of experience in high-end dining establishments. Proven ability to supervise kitchen operations and maintain exceptional quality and efficiency. Strong communication and leadership skills fuel a passion for creating exquisite desserts that enhance guest experiences. Eager to join Culinary Excellence Co. and contribute to its celebrated reputation while continuously growing professionally within the culinary field. Committed to delivering remarkable food presentations and collaborating effectively with diverse teams.

EXPERIENCE

Junior Pastry Chef

Gourmet Delights 📅 June 2024 - Present 📍 Boston, MA

Supervise pastry kitchen operations, ensuring seamless workflow during peak hours. Develop seasonal dessert menus that elevate restaurant reputation through innovation.

- Implemented daily quality checks on pastries that upheld presentation and taste standards.
- Collaborated with the culinary team to create signature desserts enhancing customer satisfaction.
- Trained junior staff, fostering an inclusive and productive environment.
- Executed new food safety procedures, improving compliance and reducing waste significantly.
- Engaged guests during dessert sampling events, gaining insightful feedback for menu refinement.
- Designed visually stunning desserts that garnered favorable reviews from food critics.

Pastry Cook

Elegant Sweets 📅 August 2022 - May 2024 📍 Cambridge, MA

Assisted in making high-quality pastries and desserts under the supervision of the Chef. Contributed creatively toward menu development.

- Supported kitchen cleanliness and safety by maintaining equipment and following protocols.
- Participated enthusiastically in brainstorming sessions for menu ideas, contributing fresh concepts.
- Worked efficiently under pressure to meet tight deadlines during bustling service periods.
- Monitored inventory, aiding in supply ordering to maintain kitchen fluidity.
- Received recognition from management for excellent attention to detail in dessert plating.
- Led daily production schedules, ensuring timely delivery of orders without sacrifice to quality.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of America, 2024
- First Place, Regional Pastry Competition, 2025

EDUCATION

Culinary Arts Diploma

Culinary Institute of America 🎓 GPA: 3.8 📅 2026 📍 Hyde Park, NY

Coursework: Pastry Design, Menu Planning, Recipe Development, Kitchen Management

CERTIFICATIONS

- Food Safety Certification 📅 2026
- Certified Pastry Chef 📅 2026

TECHNICAL SKILLS

- **Culinary Techniques:** Baking, Chocolate Tempering, Sugar Work
- **Kitchen Equipment:** Ovens, Mixers, Refrigerators
- **Food Safety Standards:** HACCP Guidelines, ServSafe Certification, Industry Compliance
- **Inventory Management:** Stock Control, Ordering Processes, Supply Chain Coordination
- **Dessert Presentation:** Plating Techniques, Garnishing, Visual Appeal
- **Menial Development Tools:** Pasta Machines, Ice Cream Makers, Baking Mats
- **Collaboration Tools:** Kitchen Diagram Software, Recipe Sharing Platforms, Task Management Apps
- **Training & Development:** Onboarding Programs, Skill Workshops, Feedback Sessions

- **Food Pairing Techniques:** Flavor Profiles, Ingredient Complementation, Seasonal Menus
- **Customer Interaction:** Feedback Surveys, Tasting Events, Customer Engagement Strategies

SKILLS

- Pastry Arts
- Culinary Techniques
- Inventory Management
- Creativity
- Menu Development
- Quality Control
- Training & Mentoring
- Flexibility
- Food Safety
- Customer Engagement
- Time Management
- Problem Solving
- Team Leadership
- Recipe Development
- Presentation Skills

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Student Association, 2024-Present
- Volunteer, Local Food Bank, 2023-Present

LANGUAGES

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST