

Stella Beck

Pastry Chef

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STRENGTHS

- ♥️ **Innovative Recipe Developer**
Created impressive pastry designs from scratch that gained immediate attention and praise at events.
- 👥 **Exceptional Team Player**
Coordinated with peers at bake sales, establishing unity and boosting overall morale.
- 🕒 **Strong Time Management**
Efficiently managed multiple tasks, including production and decoration, without compromising quality.
- 🗣️ **Customer Engagement**
Fostered rapport with customers, creating lasting impressions and encouraging repeat business.
- 🔧 **Proficient in Baking Equipment**
Confidently operated industrial mixers and ovens, enhancing technical proficiency in a realistic kitchen setting.

SKILLS

<u>Baking Techniques</u>	
<u>Recipe Development</u>	
<u>Food Safety Standards</u>	
<u>Customer Service</u>	
<u>Team Collaboration</u>	
<u>Time Management</u>	
<u>Decorating Skills</u>	
<u>Inventory Management</u>	
<u>Pastry Artistry</u>	<u>Culinary Trends</u>
<u>Client Relations</u>	
<u>Entrepreneurial Spirit</u>	
<u>Flavor Pairing</u>	<u>Problem Solving</u>
<u>Presentation Skills</u>	

SUMMARY

Creative and detail-oriented Pastry Chef with hands-on experience in baking and pastry arts through academic projects and internships. Expertise in developing innovative recipes while adhering to strict food safety standards. Passionate about crafting visually appealing baked goods that entice customers. Strong communication skills foster positive interactions with team members and clients, nurturing a collaborative work environment. This role is not just an opportunity but a canvas for sharing my love of baking with the community. Eager to grow within Sweet Delights Bakery's supportive culture and contribute to customer satisfaction.

EDUCATION

Bachelor of Arts in Culinary Arts

Culinary Institute of Washington 🎓 GPA: 3.8 📅 2027 📍 Washington, DC

Coursework: *Baking Techniques, Recipe Development, Food Safety Standards, Customer Service*

TECHNICAL SKILLS

- **Baking Equipment:** Ovens, Mixers, Sheetters
- **Food Safety Standards:** HACCP, ServSafe, FDA Guidelines
- **Culinary Software:** Katanacalm, Microsoft Office, Event Planning Tools
- **Social Media Platforms:** Instagram, Facebook, TikTok
- **Communication Tools:** Slack, Zoom, Email
- **Research Methodologies:** Surveys, Experimental Design, Data Analysis
- **Presentation Tools:** PowerPoint, Canva, Prezi
- **Event Management:** Scheduling, Coordination, Budgeting
- **Culinary Techniques:** Bread Making, Pastry Crafts, Dessert Decor
- **Nutritional Knowledge:** Dietary Restrictions, Allergen Awareness, Healthy Choices

EXPERIENCE

Pastry Chef Intern

University Project 📅 January 2026 - April 2026 📍 Washington, DC

In this internship, crafted a variety of bakery products, displaying creativity in pastries and cakes for university events. Collaboration with culinary students enhanced teamwork and effective time management in a fast-paced environment.

- Developed artisan breads, pastries, and themed dessert menus that pleased over 100 guests.
- Collaborated creatively with culinary peers, resulting in diverse menu options that received acclaim.
- Maintained high cleanliness standards in the kitchen, adhering to health regulations meticulously.
- Operated ovens and mixers confidently, sharpening technical baking skills during real-world application.
- Conducted taste tests, gathering valuable feedback leading to improved recipes meeting consumer preferences.
- Successfully presented findings at faculty gatherings, showcasing polished communication skills.

Pastry Development Team Member

Hackathon Project 📅 May 2026 - June 2026 📍 Remote

Fulfilled a unique challenge in a competitive hackathon centered on inventive dessert creations, inspired by various dietary requirements. This project required innovation alongside solid collaborative practices.

LANGUAGES



MY CAREER



- Pastry Chef Intern at University Project (3 Months)
- Pastry Development Team Member at Hackathon Project (1 Months)
- Baking Techniques Research Assistant at Academic Research (3 Months)

- Pursued innovative pastry ideas focused on gluten-free and vegan options, expanding personal culinary repertoire.
- Brainstormed and prototyped unique dessert concepts collaboratively, resulting in five new standout recipes.
- Harnessed social media platforms to successfully highlight team's creations, gaining significant engagement.
- Collected participant feedback critically to evaluate market readiness, ensuring practical application of products.
- Documented procedural techniques thoroughly, enhancing technical writing and project organization skills.

Baking Techniques Research Assistant

Academic Research 📅 September 2025 - December 2025 📍 Washington, DC

- Supported research initiatives focused on traditional and contemporary baking methods, collaborating closely with faculty to enhance knowledge and presentation skills in culinary arts.
- Executed experiments analyzing ingredient influences on baking, contributing to varied research outcomes.
 - Collaborated effectively with staff on conference presentations, honing public speaking abilities under guidance.
 - Engaged in discussions regarding current culinary trends, fostering an adaptive learning atmosphere.
 - Built a portfolio showcasing recipes based on research efforts that blend innovation and tradition.
 - Mentored peers in mastering foundational baking techniques, illustrating leadership through direct support.
 - Facilitated weekly workshops aimed at improving student familiarity with advanced baking strategies.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of Washington
- Best Presentation Award, Culinary Conference 2025

CERTIFICATIONS

- Food Handler Certification 📅 2026
- ServSafe Certification 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club, Culinary Institute of Washington
- Volunteer, Community Bake Sale, Washington, DC

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST