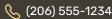


# Emily Johnson

**Pastry Baker** 



#### CONTACT



\_ . . . .



Seattle, WA



# 🖨 EDUCATION

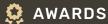
2014 - 2015

#### **Diploma in Pastry Arts**

Le Cordon Bleu Culinary Arts School, Paris, France

#### **Certifications**

- · Certified Master Pastry Chef (2021)
- International School of Pastry Arts-, Milan, Italy
- Food Safety Manager Certification-(2019)- ServSafe, Chicago, IL



- Gold Medal at the Seattle Pastry Competition, 2024
- Best New Pastry Award for Le
  Petite Boulangerie's seasonal lavender
  macarons, 2022



## PROFESSIONAL SUMMARY

Accomplished pastry baker with over 8 years of experience specializing in high-quality French pastries and innovative dessert creations. Known for developing seasonal menus that enhance customer satisfaction and drive sales. Proven track record in managing inventory, training staff, and maintaining exceptional standards of cleanliness and safety.



#### **EXPERIENCE**

#### **Pastry Baker**

2019 - Now

# La Petite Boulangerie, Seattle, WA

- Prepare and bake a wide range of French pastries, including croissants, éclairs, and macarons, adhering to traditional recipes and techniques.
- Develop and implement seasonal pastry menus that reflect current trends and customer preferences, boosting sales by 20%.
- Monitor and maintain inventory of ingredients and supplies, placing orders as needed to ensure continuous production.
- Train and mentor junior bakers in advanced pastry techniques, kitchen safety protocols, and efficient work practices.

### **Pastry Assistant**

2016 - 2019

#### The Crème Brûlée Café, Portland, OR

- Assisted in the preparation of a variety of pastries and desserts, including tarts, pies, and specialty cakes.
- Managed daily baking tasks, such as mixing, baking, and decorating, while adhering to quality standards and recipes.
- Coordinated with front-of-house staff to ensure timely delivery of baked goods and optimal customer service.
- Maintained a clean and organized workspace, following strict hygiene practices and safety guidelines.



## SKILLS

Expertise in French pastry techniques	****
Proficient in baking software for recipe management	****
Strong attention to detail and creativity	****
Excellent communication and team collaboration	****