



# Emily Johnson

Pastry Baker

## CONTACT

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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

## AWARDS

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

