



Emma Torres

PASTRY CHEF

(555) 123-4567

emma.torres@email.com

New York, NY

LINKS

emma-torres-pastry.com

SKILLS

Artistic Pastry Design	Expert
Menu Development	Expert
Advanced Chocolate Techniques	Expert
Team Leadership	Expert
Event Coordination	Expert

AWARDS

Best Dessert Design - New York Culinary Awards, 2022

Top Pastry Chef - NYC Dessert Festival, 2021

PROFESSIONAL SUMMARY

Innovative Pastry Chef with over 10 years of experience in creating unique and artistic desserts. Skilled in conceptualizing and executing original pastry designs with a focus on high-quality ingredients and cutting-edge techniques. Known for elevating dessert menus and enhancing the dining experience at top-tier establishments.

EXPERIENCE

June 2018 - Now

Creative Pastry Chef

Ladurée NYC / New York, NY

- Design and implement seasonal pastry collections, increasing dessert sales by 30% within the first year.
- Develop intricate pastry sculptures and customized cakes for high-profile events, including New York Fashion Week.
- Manage a team of 5 pastry assistants, providing training and fostering a collaborative environment.

March 2014 - May 2018

Pastry Chef

The NoMad Hotel / New York, NY

- Created a range of signature desserts, contributing to the restaurant's Michelin star rating.
- Collaborated with executive chefs to integrate pastry items into seasonal menus, enhancing overall guest satisfaction.
- Introduced innovative techniques such as molecular gastronomy into dessert presentations.

EDUCATION

Culinary Arts Degree

The Culinary Institute of America / Hyde Park, NY

Graduated 2013

Certifications

- Advanced Chocolate Mastery, Valrhona, 2022
- Certified Pastry Culinarian (CPC), American Culinary Federation, 2021