

Michael Bernard

Certified Pâtissier & Chocolatier

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Professional Summary

Creative and detail-oriented Pastry Chef with over 8 years of experience in fine dining and high-volume bakery operations. Passionate about classic French techniques, menu development, and artisan bread making. Proven ability to lead a team, manage kitchen inventory, and ensure strict adherence to food safety standards.

Core Competencies

- * Artisan Bread Baking (Sourdough, Viennoiserie)
- * Chocolate Tempering and Confectionery
- * Plated Dessert Design & Execution
- * Menu Development & Food Costing
- * Kitchen Management & Staff Training
- * Inventory Control & Ordering
- * Food Safety & Sanitation (ServSafe Certified)

Professional Experience

****Head Pastry Chef**** | *The Grand Bistro, New York, NY* | 2021 - Present

- * Design and execute the seasonal dessert menu for a 150-seat fine dining restaurant.

- * Manage a team of 4 pastry cooks, overseeing all production of breads, pastries, and plated desserts.
- * Reduced food waste by 20% by implementing a strict inventory management system.
- * Responsible for sourcing high-quality ingredients and negotiating with suppliers.

****Baker / Chocolatier**** | *Le Rêve Patisserie, Boston, MA* | 2018 - 2021

- * Specialized in the daily production of croissants, macarons, and custom chocolate bonbons.
- * Assisted in developing new recipes for seasonal offerings and special events.
- * Maintained all baking equipment and ensured kitchen cleanliness met health department codes.

Education

****Diploma in Pâtisserie and Baking****

* Institute of Culinary Education (ICE), New York, NY

****ServSafe Food Manager Certification****

* National Restaurant Association