
Calista Donohoe



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She/Her

Brooklyn, NY

ABOUT

I am a Library & Information Science graduate student with a passion for positions that merge creativity and organization. While completing my undergraduate degree, I also refined my skills in the baking world.

SELECTED EDUCATION

Pratt Institute - *Candidate for Master of Library and Information Science*
AUGUST 2022 - MAY 2024 (Anticipated)

Metropolitan State University of Denver - *Bachelor of Arts in English, Minor in Linguistics*
AUGUST 2020 - DECEMBER 2021 // GRADUATED SUMMA CUM LAUDE

University of Wisconsin - Milwaukee
JANUARY 2013 - MAY 2016 // 3.96 GPA

AWARDS & RECOGNITIONS

Provost's Award - Awarded by Metropolitan State University in December 2021

English Department Graduate Honoree - Awarded by Metropolitan State University in December 2021

President's Honor Roll - Awarded by Metropolitan State University in May 2021

2020 Veggie Awards: Best Vegan Babka - Awarded by VegNews for my original recipe used at Make, Believe Bakery

Dean's List - Awarded each semester while attending UW-Milwaukee from 2013-2016

SELECTED PROFESSIONAL & WORK EXPERIENCE

Baker & Cake Decorator at Brooklyn Whiskers (Brooklyn, NY)

NOVEMBER 2021 - PRESENT

At Brooklyn Whiskers, I am responsible for keeping an extensive menu of pastries prepped and stocked throughout the day. Additionally, I compile an inventory of items for wholesale orders and prepare specialty items as needed. I also make and decorate a variety of special order cakes.

Manager, Trainer, Baker at Make, Believe Bakery (Denver, CO)

APRIL 2018 - OCTOBER 2021

At Make, Believe Bakery, I assessed the bread production team's daily needs and delegated tasks. I created a system of organization for meeting daily product quotas across three locations. I also tested recipes, introduced new items, and trained team members on their production. Finally, I honed my time management skills in this position; each day, I created a schedule to efficiently make, shape, and bake hundreds of breads and pastries.

Laminator, Baker at Füdmill (Denver, CO)

DECEMBER 2017 - APRIL 2021

I gained experience in working with laminated doughs at Füdmill. I laminated hundreds of croissants and danish each day and set them for the night bake. I also mixed various doughs, prepared large batches of enriched breads, and created preferments for the next production day.

Pastry Cook, Trainer, Baker at Daylight Mind (Kailua-Kona, HI)

JANUARY 2017 - DECEMBER 2017

I learned to bake professionally at Daylight Mind. I prepared and processed hundreds of pounds of doughs from scratch each day while upholding standards of quality and consistency. As I became more skilled, I taught new employees about bread-making processes, specialized techniques, and necessary equipment. I communicated trainees' progress to upper management and created training action plans. I also prepared and organized a large variety of dessert items.



