

Caitlin O'Connor
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Profile:

- A hard working leader that works well independently and in teams. Specializing in pastry and baking culinary arts. Seeking employment to further skills with a reputable company.

Education:

- Pima Community College 2010-2013
Culinary Arts Associate Degree with Honors
Associate Degree- General Studies with Honors
Certificate- Culinary with Honors
- Santa Rita High School 2005-2009
Graduated with Honors

Skills:

- Proficient with Microsoft Word, Publisher, and Power Point, and Internet
- Schedule creation
- Excellent money handling and register skills
- Phone skills including directing calls and custom order taking
- Tracking inventory in store and store-to-store

Work Experience:

- **Blue Willow** April 2017- Present
Head baker leading a three person team responsible for producing, overseeing, and creating all menu desserts, case pastry items, and special order requests with a focus on from scratch family style baking.
- **Dante's Fire** March 2017-April 2017
Pastry and prep cook responsible for ensuring desserts, breads, and daily production is completed to standards.
- **Canyon Ranch** May 2015- March 2017
Pastry/Breads Assistant and Line Cook 2; Assisting in the production and creation of our Artisan bread program, as well as recipe development and production of both pastry and savory food recipes that fit strict health and nutrition standards. As Line Cook 2, responsibilities include, daily menu production for breakfast and lunch services, training of new hires, and attending to a wide array of strict guest dietary requests.
- **JW Marriott Starr Pass** June 2014- May 2015
Baker and Pastry Cook; Part of a two person team tasked with providing the resort's five outlets and banquets with fresh handmade breads, and rolls for our accomplished guests and corporate events. Also responsible for daily preparation of artisan breads and pastries for Primo, an award winning Italian restaurant with a strong focus on fresh regional organic ingredients.
- **Beyond Bread** February 2012- July 2014
Pastry Captain; Head of a team consisting of six to ten people. Managing baking, ordering, inventory, and sales. Producing display quality pastries and training new hires for the same. Responsible for maintaining a clean, efficient and organized work area.
- **Something Sweet** October 2011-February 2012
Head Pastry Chef; Responsible for creating desserts and pastries, creating menus, and controlling ordering costs. In charge of two other employees who assisted with making over thirty desserts daily. Position eliminated due to management change.

References Available Upon Request

