

JESSICA SOLE

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OBJECTIVE

To obtain a position that will best utilise my education, pastry skills and years of experience in the food service industry.

SKILLS

Professional Skills

Organisation | Management | Large Kitchen Production | Food Safety Experience and Certification | Teamwork | Leadership | Communication | Detail Orientation | Passion | Time Management | Critical Thinking & Problem Solving | Self Sufficiency

EDUCATION

Florida International University in progress
B.S. in Hospitality Management

Coder Academy in progress
Certificate of IT

Johnson & Wales University 2007
Associates Degree in Baking & Pastry Arts

EXPERIENCE

I have had the opportunity to work in many different pastry kitchens in my career. I have worked in restaurants, banquets and bakery production. This varied experience has made me a very versatile and quick learning pastry chef. My work experience has allowed me:

- to work at what I am passionate and gain high level pastry skills
- experience in a fast paced environment
- the ability to lead many types of personalities and the ability to follow directions
- to establish high quality standards
- to hone leadership skills
- Keeping team members on task, on schedule, and on budget
- Implementing new policy and procedure to maximise time, employee efficiency and profit
- to develop Customer service skills to solve problems and maintain good relationships

WORK HISTORY

Pastry Chef - January 2016 - August 2016
NOBU, Melbourne, Australia

Pastry Sous Chef - April 2014 - January 2015
Caesars Entertainment, Las Vegas, Nevada

Pastry Chef de Partie - May 2012- April 2014
Wynn Resorts, Las Vegas, Nevada

Dining Services Supervisor - August 2010 - July 2012
Baptist Hospital South, Miami, Florida

Pastry Team Lead - June 2009- June 2010
Walt Disney Swan and Dolphin , Orlando, Florida