
TARYN ELISE EWENS

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Online Portfolio: <https://github.com/tarynelise/tarynelise.github.io>

EDUCATION

GENERAL ASSEMBLY

WEB DEVELOPMENT IMMERSIVE - 12 WEEKS FULL TIME (CURRENT)

I will be studying this course from the 26th February to the 23rd May 2018.

HTML, CSS & WEB DESIGN CIRCUIT - 10 WEEKS PART TIME (2018)

Learning outcomes included an introduction to HTML & CSS, design foundations, styling pages with CSS, typography & colour theory, page structure & layout, navigation & multi-column layout, responsive design & mobile-first principles, media queries & responsive development, as well as responsive HTML emails.

BONNIE GORDON COLLEGE

DIPLOMA OF CONFECTIONARY ART (2014)

Learning outcomes covered the topics of sanitation & food safety, the art of baking, sweets & confections, pastry arts, cake decorating & design, specialty skills such as sugar blossoms, figure modelling, & the art of sugar, as well as business, photography, production & staging seminars. This was a fantastic four month hands on experience in Toronto, Canada. Graduated with honours.

REGENCY PARK TAFE CAMPUS

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT + DIPLOMA OF EVENT MANAGEMENT (2008 - 2010)

A two year TAFE course, covering all topics of working within and managing a hospitality business. Learning outcomes of interest include managing operational plans, quality customer service, research & complying with legal requirements, leading & managing people, monitoring work operations, establishing & maintaining health and safety systems.

EXPERIENCE

SWEETNESS THE PATISSERIE BY ADORA HANDMADE CHOCOLATES

CONFECTIONER / SUPERVISOR (2016 - 2018)

After SWEETNESS The Patisserie was sold as at October 2016 to Adora Handmade Chocolates, assisted with the transition of production of SWEETNESS products to Adora's Marrickville production kitchen. Whilst there I was managing the production schedule of SWEETNESS products, making confectionery, assisting with packaging, as well as managing the social media of the two brands. The main part of my role was to supervise and train a team of 3 to 4 people in production, and eventually be self sufficient without my assistance.

SWEETNESS THE PATISSERIE

PASTRY CHEF & PRODUCTION MANAGER (2014 - 2016)

Full time involvement in the production of all confectionery hand made from scratch in the open kitchen Patisserie, as well as managing the production schedule. The role also included supervising and training fellow team members. Products included hand made and cut Marshmallows, English Toffee, Honeycomb, Pate de Fruit, Tarts, Biscuits, varieties of Caramel, Nougat, Rocky Road and more. SWEETNESS The Patisserie was sold as at October 2016.

RAY WHITE GRANGE, SA

FRONT OFFICE MANAGER (2010 - 2014)

A varied role covering all bases of administration in a busy real estate office, from reception work & bookkeeping with the use of MYOB, to training & supervising staff, managing office marketing, and developing new systems & procedures to improve efficiencies within the office.