

Andrea Morshead

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HIGHLIGHTS OF SKILLS AND ABILITIES

- Extensive knowledge of food preparation & sanitary work practices
- Comfortable working in fast-paced, physically demanding environments
- Excellent time management and efficient working skills
- Proficient in maintaining consistency standards
- Ability to both work in and lead teams consisting of various skill levels and personalities

EDUCATION

Diplôme de Pâtisserie, Le Cordon Bleu [Ottawa] – 2013

Boulanger & Baking Arts, Nova Scotia Community College [Akerley Campus] – 2012

Citadel High School [Halifax, NS] – 2010

WORK EXPERIENCE

HEAD PASTRY CHEF – Shannex (Parkland at the Gardens)

Halifax, NS April 2021 – Present

- Prepared desserts & baked goods for over 180 residents daily
- Created menus for two on-site restaurants, plus long term care units

PASTRY COMMIS 1 – Events East (Halifax Convention Centre)

Halifax, NS March 2018 – March 2020

- Worked as a team to prepare food for large events, upwards of 3000 guests a day
- Delivered a high standard of customer service for all catered events

PASTRY CHEF/ASSISTANT KITCHEN MANAGER – A Bread Affair

Vancouver, BC February 2017 – December 2017

- Prepared and baked all viennoiseries/cookies/breads for sale
- Ordered ingredients and supplies from distributors/insured accuracy of invoices

PASTRY ASSISTANT – Faubourg Paris

Vancouver, BC December 2014 – December 2016

- Insured cleanliness and food safety practices were upheld
- Communicated needs of separate locations to head production facility

ACCOMPLISHMENTS/ CERTIFICATIONS

- Interprovincial Red Seal (Baker)
- FOODSAFE Level 1

REFERENCES

Available upon request