# **Gulara Asgarova**

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# **Summary**

Creative and passionate Pastry Cook with experience and education in a broad range of specialty baking techniques. Detail-oriented professional with a flair for creating deserts and orders, including dough, mixes, and finishing product.

#### **EDUCATION**

2017 - 2018	Institute of Culinary Education Baking and Pastry Art, GPA 4.0/4.0	New York, USA
2017 - 2018	<b>Institute of Culinary Education</b> Culinary and Restaurant Management, GPA 3.7/4.0	New York, USA
2004 - 2008	Baku State University BSc Applied Mathematics, GPA 3.8/4.0	Baku, Azerbaijan

#### **EMPLOYMENT**

# 12/2013 - present

## Food Blogger / New York

- Highly successful food blog
- Close to 300 recipes
- Choices of authentic original, Street, and Vegan recipes
- Step by step preparation guide with original pictures

Check out my site <a href="www.bycamel.com">www.bycamel.com</a> where I share my cooking journey.

#### 02/2018 - 02/2019

### Pastry Cook - Financier Patisserie / New York

- Working as a part of the Externship program and continued as a Pastry Cook
- Handled all aspects of pastry production on a daily basis
- Trained pastry cooks
- Specialized in the creating of pies and petit fours

# 11/2011 - 09/2015

## Software Test Engineer - Ulduz Telecom (ULTEL) / Baku, Azerbaijan

- Created more than 20 software utilities monthly for the database, which resulted in increasing company productivity by 20%
- Tested billing projects daily that helped to find unstable points and resolve them

## 09/2009 - 08/2013

## Computer Science Teacher - Public School No 239 / Baku, Azerbaijan

- Assisted different level students in math and basic skills of computer interactions
- Helped more than 200 students on the reparation of competition in computer science

# 12/2004 - 08/2008

## Pastry Cook - Chudo Pechka / Baku Azerbaijan

- Produced 50+ wedding cakes as well as various custom cakes for the 2006 season
- Worked closely with the chefs to make any necessary changes or implemented new menu items
- Maintained a clean and safe work station at all the times

#### **SKILLS**

- Self-Motivated
- Ouick Learner
- Managing a Small Crew