

Alissa V Stark

Lead Baker/Pastry Chef

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952-451-1138

HIGHLIGHTS

- Directed a bakery team of ten, managed daily production of bread, pastries and catering items.
- Developed the four-star rated Sweet Corn Blueberry Eclair featured in the Star Tribune article, *"From best to worst, 56 new foods at the Minnesota State Fair—and where to find them."*
- Created new recipes and systems for Eastside Food Co-op's bakery program during deli expansion with bakery sales growing 100% in 12 months.
- Prepared new production procedures, inventory-tracking systems, waste minimization methods and training programs for Seward Community Co-op's shift from on-site baking to a commissary bakery.

PROFESSIONAL EXPERIENCE

Pastry Chef

Birchwood Cafe

Supported the chef by maintaining a strong bakery team, developing menus, implementing systems, managing food inventory, and ensuring food safety.

- Developed or adjusted a wide range of recipes.
- Guided the daily workflow, fielded and followed through with questions from bakery staff, management, other departments, and vendors.
- Ensured all baked goods were made in an accurate, timely fashion and to the highest quality standards.
- Followed health department guidelines to maintain the safe preparation, storage, and sale of all bakery products.
- Participated in the hiring, review, and disciplinary processes for employees.
- Received and put away orders and participated in quarterly inventory.

Lead Baker

Eastside Food Co-op/Seward Community Co-op

- Created numerous from scratch recipes, including options for those customers with dietary concerns or limitations.
- Drafted daily workflow outlines, training systems, production tools, and waste tracking systems.
- Adjusted production in response to sales curbing shrink while limiting the potential loss of sales due to empty shelves.

SKILLS

Effectively listen and communicate with staff and customers.

- Enjoy problem-solving and providing the information and tools needed to empower others.
- Receptive and supportive of suggestions.

Create new systems and strategies for efficiency.

- Demonstrate the ability to see the big picture without losing the details.
- Establish methods to improve recipe accuracy, shrink tracking, production efficiency, and training procedures.
- Eagerly take on challenges and see a project through to its completion.

Manage high volume production, while minimizing waste.

- Self-motivated, highly organized, efficient and reliable.
- Readily master recipes and produce consistent, high quality baked goods.
- Promote teamwork that emphasizes trust and utilizes employee's unique strengths.

EDUCATION

Online Master's in GIS and Web Map Programming

The University of Wisconsin-Madison
Expected Completion August 2021

GIS Fundamentals Certificate

The University of Wisconsin-Madison

Bachelor of Science,

Saint Olaf College, Studio Art Major

Rising Stars Seminar

Natural Foods Leadership Development

Certified Food Manager

Serve Safe Certified

REFERENCES

Tlanezi Guzman

Former Pastry Chef at Nighthawks
651-335-9067

Icxhel Gillman

Former Deli Manager at Eastside Food Co-op
612-751-1492

Katie Neilson

Former Executive Chef at Seward Creamery
612-230-5579

Mary Vorndran

Former Bakery Supervisor at Seward Creamery
612-987-5827