

Jiselle B. Encinas

Pastry Chef

12/29/20



#64B Cyrus St., Kingsville
Subdivison, Antipolo, Rizal



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EDUCATION

University of Santo Tomas
España, Manila
graduated 2015
Bachelor of Science
Major in Food Technology

Center for Asian Culinary Studies
M. Paterno, San Juan
March 2018 - November 2019
Professional Culinary Arts and
Pastry Diploma

Objective: To acquire a dynamic position in the food industry that will hone my skills and demonstrate my acquired talents especially in the field of food technology and culinary arts.

WORK EXPERIENCES:

- Quality Control Officer at Comfoods Inc.,
Fibisco Division
(July 1, 2015 – September 10, 2016)
- Research and Development Officer at
Goldilocks Bakeshop Inc.
(September 13, 2016 – January 25, 2018)
- Culinary Intern at Café Ysabel
(January 10, 2019 – May 10, 2019)
- Pastry Intern at Sawgrass Marriott Golf Resort
and Spa, Jacksonville, Florida
(August 19, 2019 – March 18, 2020)
- Pastry baker at Batter Baker Manila (online
bakeshop)
(June 1, 2020 – present)

SEMINARS/ TRAININGS

- Seminars and training for nondairy whipping
cream, chocolate and clear gel making (2016)
- Puratos Workshop/ Training Seminar (2017)
- Wine Seminar (2019)

SKILLS

- Excellent communication skills (oral and written)
- Computer proficiency (MS word, MS excel, MS power point)
- Leadership and social skills
- Experience in assisting students in college
- Teaching and training skills (application)
- Equipment handling skills (convection, rotary and deck ovens, ball mill, espresso machine, horizontal and vertical mixers)
- Can work with minimal supervision

ACIEVEMENTS

- 2nd Place Best Thesis Award for “*Consumer Acceptability of Vegetable – Added Pasta Noodles*”
- TESDA National Certificate II: Bread and Pastry Production Passer
- TESDA National Certificate II: Cookery Passer
- TESDA National Certificate II: Commercial Cooking Passer
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