

5707 Windlestraw Dr, Apt 16
Durham, NC 27713

704.488.8244
GPierceLusk@gmail.com

GREGORY PIERCE LUSK

PROFESSIONAL MATRIX

LEADERSHIP SKILLS	Practiced manager; 10+ years' experience mentoring, training, assessing and correcting new and upcoming talent. Strong abilities in multitasking and coordinating tasks according to needs and skill levels of assistants. Coordinate large-scale production of cakes, pastries, chocolates and confections. Sanitation and safety-driven kitchen leader.
TECHNICAL SKILLS	Adept in classical and modern dessert making methods. Skilled in all manners of chocolate production from tempering, crystallizing, to presentation. Experienced in banquet and line food preparation and cooking. Qualified in managing weights, measures, and cross-utilization of products to reduce internal costs.
ENTERPRISE SKILLS	Proficient in communicating to production staff the procedures and methods to create successful products. Inventory management, adhering to par levels with ordering and tracking processes.

WORK EXPERIENCE

09/2016- PRESENT	<i>Pastry Cook</i>	The Carolina Inn	Chapel Hill, NC
<ul style="list-style-type: none">•Manage night shift, brunch, and tea production for Crossroads' pastry department while keeping par stocks.•Production includes chocolates, confections, quick breads, cakes, ice creams, etc.•Plan production for week ahead, according to volume.•Assist in creating menus for brunch and tea while developing standardized recipes.			
01/2011-09/2016	<i>Lead Chocolatier</i>	Twenty Degrees Chocolates	Charlotte, NC
<ul style="list-style-type: none">•Scale, mix and prepare raw materials according to company specifications and recipes.•Maintain all par stocks through inventory and ordering.•Manage all production of chocolates and confections.•Develop standardized recipes for chocolates and confections.•Maintain above a 98% sanitation score.			
04/2009-01/2011	<i>Pastry Chef</i>	River Hills Country Club	Lake Wylie, SC
<ul style="list-style-type: none">•Monitored cooking completion times for efficient use of all kitchen equipment.•Quality assurance responsibilities for proper utilization of kitchen in tandem with entire menu production.•Designed appealing product displays, including cake and buffet displays, as well as plated desserts.•Assisted with preparation and cooking of savory food items as needed.			
03/2006-04/2009	<i>Pastry Chef</i>	Gaston Country Club (800 members)	Gastonia, NC
<ul style="list-style-type: none">• Solo Pastry Chef in charge of production for banquets, a la carte dining, and buffets.• Created custom tortes, cakes, and showpieces for clients based on various requests and needs.• Helped with banquet savory production and service as needed.			

EDUCATION

2012, GRADUATE	Central Piedmont Community College	Charlotte, NC
<i>Associate of Applied Science: Baking and Pastry Arts, 3.5 CGPA</i>		
2008, GRADUATE	Central Piedmont Community College	Charlotte, NC
<i>Associate of Applied Science: Culinary Arts, 3.3 CGPA</i>		

AWARDS, HONORS AND CERTIFICATIONS

2013	ServSafe Food Protection Manager Certification, #10513111– Expires 11/18/2018
2009-PRESENT	Assisted in savory and dessert production in over a dozen private events along with Chef Geoffrey Blount, ACF 2012 NC Pastry Chef of the Year
2009	S.S. Kemp Bronze Medal Recipient in Hot Plated Dessert category, Cleveland, OH.