

Hsuan Wei Tu

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OBJECTIVE

Seeking a pastry internship for the spring in a bakery where I can hone my skills as an entry level pastry chef to the professional level in order to utilize them efficiently.

HIGHLIGHTS OF QUALIFICATIONS

- Bilingual: Fluent Mandarin Chinese and English
- Proficiency in Microsoft Office Suite
- Organized under Time Constraints Throughout Production
- Demonstrate Proper Sanitation and Food Handling Procedures

EDUCATION

Johnson & Wales University

Providence, RI

- Bachelor of Science Degree in Baking and Pastry Arts (Intent) Candidate, May, 2020
- Associate of Science Degree in Baking and Pastry Arts Candidate, May, 2018
- GPA: 3.18 / 4.0
- Certified Food Safety Manager

Auburn University

Auburn, AL

- Bachelor of Science in Computer Science 36 Credits Completed

INDUSTRY RELATED EXPERIENCE

Blooming Festival

Cullman, AL

Volunteering Cook

2012, 13, 14

- Assisted with set up food stand
- Prepared ingredients and equipment
- Cooked and served street foods, such as ribbon fries and funnel cake

Eagle Point Community Fair

Birmingham, AL

Volunteering Cook

2011

- Prepared ingredients for cooking and baking on commercial equipment
- Cooked and served various foods, such as gumbo, garlic biscuits, and cheesecake