

# Hsuan Wei Tu

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## **OBJECTIVE**

Seeking position in a pastry kitchen, focusing on production of cakes, breads and/or pastries

## **HIGHLIGHTS OF QUALIFICATIONS**

- Possess Fundamental Knowledge of European and American Desserts Production
- Organized under Time Constraints Throughout Production
- Demonstrate Proper Sanitation and Food Handling Procedures
- Bilingual: Fluent Mandarin Chinese and English

## **EDUCATION**

### **Johnson & Wales University**

Bachelor of Science; Baking & Pastry Arts; Dean's List

Associate in Science; Baking & Pastry Arts; Dean's List

NRFSP Certified Food Safety Manager

**Providence, RI**

11/2019

08/2018

05/2017 - 05/2022

## **INDUSTRY RELATED EXPERIENCE**

### **Edgar's Old Style Bakery**

Baker

**Pelham, AL**

03/2020 - 05/2020

- Prepare cake production, deposited cake batter, and baked cakes
- Unmold, wrapped and packaged cakes and breads

### **San Antonio Grill**

Baker / Prep Cook

**Helena, AL**

01/2020 - 03/2020

- Provided ideas for dessert menu, and attempted trials of the dessert items
- Participated in dessert production, making flan, spiced chocolate pies, tres leches cake, NY cheesecake and tiramisu
- Worked as a server outside dessert production, serving tortilla chips, salsa and drinks and cleaning up tables

### **Ellie's Bakery**

Bakery Intern

**Providence, RI**

09/2019 - 11/2019

- Participated in dessert production, making pound cakes of various flavors, carrot cake, Italian buttercream, chocolate chip cookies, gingerbread cookies, French macarons, pastry cream, chocolate bouchons, canelés, baked oatmeal, quiche shells, English muffins, original and chocolate croissants, snack bars, macaron crunch bars and butter mint candies
- Baked pastry items served during breakfast and lunch
- Participated in teamwork projects, such as French macaron baking and assembling
- Assisted with setting up pastry classes and ingredients mise en place

### **Grand Mayfull Hotel Taipei**

Pastry Intern

Palette Buffet

**Taipei, Taiwan**

06/2019 - 08/2019

- Garnished dessert items served during lunch and afternoon tea
- Worked as a dessert bar server when appointed, serving an average of 200 customers at dessert bar per mealtime
- Translated Mandarin Chinese to English for foreign customers, and assisted with developing English menu

### **Johnson & Wales University**

Baking & Pastry Arts Intern

Bakery Commissary

**Cranston, RI**

03/2018 - 05/2018

- Prepared pastry items for 5 dining halls
- Participated in dessert production, making cookies, pound cake, chocolate cake, brownies, cheesecake, muffins, tiramisu, pizza dough, fruit salad, rice krispie treats and cannoli