

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

Providence, RI

11/2019

08/2018

CERTIFICATIONS

Class C Food Baking – Pastry & Cake
NRFSP Certified Food Safety Manager

08/2020 -

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
- Unmolded, 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