

Chris Works

Oversee a pastry program committed to creating and producing quality desserts, breads and pastries. Mentor team members in technique, best practices and maintaining high standards.

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EXPERIENCE

Davio's Northern Italian Steakhouse, Reston, VA — Executive Pastry Chef

October 2022 - PRESENT

Responsible for creation, production and presentation of the dessert menu, breads, catering desserts and special events menus. Manage staff of 3 pastry assistants.

Root & Stem Catering, Falls Church, VA — Executive Pastry Chef

SEPTEMBER 2018 - October 2022

Responsible for creation, production and presentation of the dessert menu, breads, catering desserts and special events menus. Manage staff of 3 pastry assistants.

Red's Table, Reston, VA — Pastry Chef

OCTOBER 2015 - SEPTEMBER 2018

Responsible for creation, production and presentation of the dessert menu, breads, catering desserts and special events menus including monthly wine and beer dinners.

Manage receiving of daily deliveries and tracking food purchases to assist Chef Kevin Ettenson in maintaining food cost goals

Honorable mention by Michelin Guide in October 2017

Neighborhood Restaurant Group (DBA Buzz Bakery/Kitchen 550), Washington DC — Pastry Chef/Exec Sous Chef

PASTRY CHEF - MAY 2014 - OCTOBER 2015

SOUS CHEF TO TIFFANY MACISAAC - JANUARY 2013 - MAY 2014

Managed a 24/7 production staff

Coordinated processing, production and delivery of daily pastry deliveries for all properties in the NRG company as well as external wholesale accounts totaling between 10-25 clients

Developed new recipes and products across a wide range of plated

SKILLS

Large and small scale production in both a bakery and restaurant environment

Proficient in use of Cheftec and Excel for recipe costing, creating pars, building production guides, inventory, and tracking food cost

Capable of managing and scheduling a staff of 15-20

Experienced in recipe research and development

LANGUAGES

English, some Spanish

EDUCATION

Johnson & Wales University, Providence, RI

Associates in Culinary Arts

MAY 2010

Associates in Baking and Pastry Arts

MAY 2008

desserts, ice creams, bakery items and breads

Birch and Barley, Washington DC — *Pastry Sous Chef*

FEBRUARY 2010 - JANUARY 2013

Oversaw daily production and development of desserts and breads under Chef Tiffany MacIsaac

Assisted in creation of a program to produce and distribute all of the desserts for NRG's other properties from Birch and Barley's kitchen

Expedited nightly pastry service

Assisted in research, development and production for a cover feature in Art Culinaire Issue #103

United States House Of Representatives, Restaurant Associates, Washington DC — *Culinary Intern*

SEPTEMBER 2009 - JANUARY 2010

Culinary internship studying savory cooking under Chef Ikimi Dubose

Craftsteak MGM Grand, Ledyard, CT — *Pastry Cook*

OCTOBER 2008 - JULY 2009

Executed daily production of bread and assorted pastry components under Chef Peter Eco and Chef Matt Chacho