

Katrina Mandovi

Email: ktmandovi@gmail.com
Phone: (440) 479-5181

Education:

The French Pastry School

Chicago, IL – December 2017

Completed Program for Certificate

L'Art de la Pâtisserie

Studied under chefs Sébastien Canonne M.O.F., Jacquy Pfeiffer, Michel Ernots, Nicholas Lodge, En-Ming Hsu, Sunny Lee, Joel Reno, Alissa Wallers and other acclaimed pastry artists and chocolate artisans

- Breakfast Breads and Pastries
- Sugar Candies
- Chocolate and Sugar Showpieces
- Ice Creams and Sorbets
- Plated Desserts
- Chocolate Candies
- Jams and Jellies
- Cakes and Tarts
- Petits Fours
- Wedding Cakes

DePaul University, Driehaus College of Business

Chicago, IL – June 2017

Bachelors in Hospitality Leadership, Food & Beverage

Cesar-Ritz Colleges

Luzern, Switzerland – Spring 2016

Study Abroad for Hospitality Management

Work Experience:

Store Manager, McDonald's

Mentor, OH August 2020-Current

- Manage scheduling
- Maintain order and cleanliness
- Documenting operational tasks and reporting to upper-management
- Ability to multitask duties
- Problem solving and trouble-shooting with coworkers and customers
- Evaluating employee performance
- Organizing and delegating assignments to team members
- Pay exceptional attention to detail
- Practice time management skills

Baker and Cake Decorator, Amy Beck Cake Design

Chicago, IL September 2018-May 2020

- Bake cakes, cookies, cupcakes and other sweets
- Produce fillings for cakes
- Torte, fill, coat and stack cakes each week
- Deep clean and organize all facilities
- Deliver all cakes to various locations across Chicago and neighboring suburbs
- Decorate cakes with fondant and buttercream
- Responsible for product inventory and orders
- Greet and speak with clients and prospect clients

- Speak with wedding planners and on-site vendors
- Hand-make various types of sugar flowers (roses, blossoms, succulents, hydrangeas, etc.)

Intern, The French Pastry School

Chicago, IL Jan 2018 – June 2018

Selected by the faculty to provide support for teaching curriculum, continuing education series, special events, and production at this artisan-apprentice model culinary school.

- Managed up to 18 students during class, including daily cleaning with immaculate standards, maintaining exemplary health code standards across seven kitchens
- Supervised student production and volunteer shifts for special classes and events such as For The Love Of Chocolate, KitchenAid Demo, Bravo Demo
- Ensured Chefs have everything they need for master demonstrations and class instruction, including daily *mise en place*
- Assisted visiting chefs with Continued Education classes, including set-up, breakdown, and student volunteer management
- Created products for general production and special events such as hundreds or thousands of entremets, bonbons, cookies, sugar candies, jams, and pâtisserie items
- Managed order intake and inventory of over 500 chocolate, baking, and pastry supply items
- Learned the value of being flexible and highly organized self-start in a professional environment with the highest quality standards

Overnight Manager, Floriole

Chicago, IL Dec 2016 – Aug 2017

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> • Maintain a clean kitchen • Place inventory order with head of pastry • Manage and create prep list • Train overnight new hires • Troubleshoot production and quality issues • Write and discuss weekly updates with owners | <ul style="list-style-type: none"> • Respond to wholesale customer feedback • Involved in reviewing overnight employees • Quality and quantity control • Management of wholesale standing order |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|