**Paige Wettroth**

github.com/pwettroth

pwettroth@gmail.com

314-680-0972

**SKILLS**

LANGUAGES

* Java, Python

databases

* mySQL

ENVIRONMENTS

* Visual Studio, IntelliJ

**Professional Experience**

SARAH’S ON CENTRAL Eureka, MO

*Pastry Chef February 2017 – Present*

* morning baking, including muffins, cinnamon buns, croissants, scones, biscuits, etc.
* production, including cakes & icings, cookies, French macarons, cheesecake, petit fours, etc.
* delegate tasks to pastry cooks & ensure adequate/timely completion of tasks
* inventory
* implemented plated dessert menu & continuously creating new items

ST. LOUIS COUNTRY CLUB Ladue, MO

*Assistant Pastry Chef December 2012 – October 2014;*

*October 2015 – February 2017*

* morning production, including prepping and baking rolls, Danish, lavash, cookies, etc.
* plate desserts for lunch and dinner a la carte
* devise monthly dessert menus
* formulate, prep, and plate desserts for parties
* produce weekly buffets (typically 50-150 people)
* inventory and purchasing for pastry department

RIVER CITY CASINO St. Louis, MO

*Baker October 2014 – May 2016*

* large-scale production of ice cream, breads, pastries, cakes, and other various desserts for five outlets

RUSSELL'S CAFE AND BAKERY Fenton, MO

*Baker/Prep Cook April 2012 – August 2014*

* morning and afternoon production, including baking cookies, muffins, Danish, cakes, cupcakes, etc.
* prep, including roasting meats, producing sauces and dressings, and soups
* brew coffees/teas; make espresso drinks to order
* register, including customer transactions and special orders for baked goods/catering
* line cook for breakfast and lunch services; expedite

**EDUCATION**

LAUNCHCODE St. Louis, MO

*Software Development January 2018 - Present*

* studies included Python, Java, HTML, and CSS

MARYVILLE UNIVERSITY St. Louis, MO

*Business Administration August 2009 - May 2010*

* studies included financial accounting, business communication, business statistics, literature, and philosophy

SOUTHEAST MISSOURI STATE UNIVERSITY Cape Girardeau, MO

*Business Administration August 2010 - December 2010*

* studies included microeconomics, calculus, managerial accounting, and social sciences

ST. LOUIS COMMUNITY COLLEGE - FOREST PARK St. Louis, MO

*Associate in Applied Science - Baking and Pastry August 2011 - December 2013*

* studies included nutrition, cost control, purchasing, hospitality management, bar and beverage management
* fundamental knowledge of production techniques, breads, frozen desserts, cake decorating, chocolates, and sugar work
* background in culinary arts, including basic cooking techniques, stock- and sauce-making, garde manger, regional and international cookery, and plate composition
* graduated with academic honors; 3.7 cumulative GPA