



SOPHIA WILLIAMS

Pastry chef with over eight years of experience in high-end hotels and patisseries. Skilled in developing unique dessert menus, managing kitchen staff, and maintaining high standards of food safety and sanitation. Proven ability to increase customer satisfaction by introducing innovative pastry offerings. Certified by the American Culinary Federation and trained at renowned culinary institutions.

CONTACT



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LinkedIn



New York, NY 10001

KEY SKILLS

- Advanced pastry techniques
- Dessert menu development
- Chocolate and sugar artistry
- Bread and viennoiserie baking
- Plated dessert presentation
- Inventory management
- Kitchen staff training and supervision
- Food safety and sanitation (HACCP)
- Cost control and budgeting
- Creativity and innovation in recipe development

EDUCATION

Bachelor of Arts in Baking and Pastry Arts
JOHNSON & WALES UNIVERSITY,
Providence, RI | Graduated May 2015

Diploma in Patisserie
LE CORDON BLEU, Paris, France |
Completed December 2012

PROFESSIONAL EXPERIENCE

HEAD PASTRY CHEF | GRANDVIEW HOTEL, NEW YORK, NY

JUNE 2018 TO PRESENT

- Developed and launched new seasonal dessert menus over the past five years, increasing dessert sales by 35% and contributing to a 20% overall increase in restaurant revenue
- Led a team of 10 pastry cooks and assistants, providing training and mentorship that improved team efficiency by 25% and reduced staff turnover by 15%
- Implemented cost-saving measures by optimizing ingredient usage, reducing pastry department food costs by 18% annually
- Collaborated with executive chefs and event planners to create custom desserts for high-profile events and banquets serving up to 500 guests
- Maintained impeccable kitchen hygiene standards, resulting in consistent high scores during health inspections

PASTRY CHEF DE PARTIE | SWEET DELIGHTS PATISSERIE, PROVIDENCE, RI

JANUARY 2015 TO MAY 2018

- Assisted in the creation of innovative pastries and desserts, contributing to the patisserie's recognition as "Best Desserts in Providence" for two consecutive years
- Managed daily production of pastries, cakes, and confections, ensuring product consistency and quality for a shop serving over 300 customers daily
- Trained junior staff members in pastry techniques and proper use of equipment, improving overall kitchen productivity by 20%
- Monitored inventory levels and coordinated with suppliers, reducing ingredient shortages by 30%
- Participated in pastry competitions, winning second place in the New England Pastry Showcase in 2017

PROFESSIONAL DEVELOPMENT

- Certified Executive Pastry Chef (CEPC), American Culinary Federation | Certified since 2019
- ServSafe Food Protection Manager Certification, National Restaurant Association | Current
- Advanced Chocolate and Sugar Showpiece Workshop, The French Pastry School, Chicago, IL | Completed 2018
- Artisanal Bread Baking Course, San Francisco Baking Institute, San Francisco, CA | Completed 2016