

Chronological Résumé

Jamal T. Crest

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OBJECTIVE

To contribute my education and experience in baking and pastry arts by obtaining the full-time assistant pastry chef position with Voilà Restaurant.

SKILLS

- Sanitation & Safety
- Ingredient & Supply management
- Creativity
- Microsoft Excel & Word
- Cooperation & Teamwork
- Detail-orientation
- High volume production and smaller-scale capabilities

EDUCATION

A.A.S., Baking & Pastry Arts December 2007
 Central Piedmont Community College Charlotte, NC

- GPA: 3.71; Dean's List, Spring & Fall 2006
- 1st Place Winner, CPCC Student Baking & Pastry Competition, Chocolate Artistry
- 2nd Place Winner, CPCC Student Baking & Pastry Competition, Specialty Breads

EXPERIENCE

Baking & Pastry Cooperative Education Student January 2007 – present
 Ilios Noche Charlotte, NC

- Piped sauces onto dessert plates and placed garnishes on desserts
- Helped prepare and bake bread for daily service
- Observed and worked closely with head pastry chef, Angelo Kaltsounis
- Assisted with ordering ingredients for bread and dessert service
- Kept work area clean and sanitary

Baker Assistant/Cashier October 2005 – present
 Great Harvest Bread Company Charlotte, NC

- Helped Head Baker prepare several varieties of breads for sale
- Mixed and baked breads according to recipes
- Maintained clean, sanitary work environment
- Provided customer service at front counter, performed cash and credit transactions at register

Server May 2000 – October 2005
 Jerry's Deli Charlotte, NC

- Memorized menu and weekly specials
- Provided courteous and attentive service to diners
- Submitted food orders to kitchen and delivered dishes to tables
- Accepted payment for diners' bills
- Maintained clean and safe working environment and helped clean restaurant at closing

REFERENCES AVAILABLE UPON REQUEST