

# Carla Campanella

## **Pastry Chef**

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I am an accomplished pastry chef with the necessary skills and proper experience for a hospitality management corporation that has been a valuable asset to all of my employers. I possess more than 15 years of progressive experience in the pastry field. My professional history includes my most recent position as a Pastry Chef at Nikki Beach, Miami Beach, Florida; it matches the qualifications you are seeking. As the Pastry Chef, my responsibility included making all the party pastries, for brunch, every Sunday for 800 people, and now my products are made available to the cafeteria as well. I successfully completed projects of varying complexity and volume for which are common attractions that most pastry shops are looking. My manager and Executive Chef, Chef Brian Molloy, in Nikki Beach also relied on my ability to my do my job professionally, with the utmost professional courtesy and highest conduct to include excellent and regular communication with my assistants.

Dispuesto a trasladarse a: cualquier parte

Autorizado a trabajar en EE. UU. para cualquier empresa

## Experiencia laboral

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### **Pastry Chef**

PJ Harbour Club Inc - Port Jefferson, NY

febrero 2021 - Actualmente

I am the Pastry Chef for the Restaurant and Catering and the Brunch. Make different desserts,

### **Pastry Chef**

El Caribe Country Club Catering - Brooklyn, NY

febrero 2019 - Actualmente

I am the pastry chef for all sweet in the company. Make cakes, Petite four,

### **Pastry Chef**

Park East Kosher - Manhattan, NY

abril 2018 - Actualmente

I was the pastry chef, and responsible for leading and mentoring 8 people at the kitchen.

I making dessert, challah bread, wedding cakes and everything for the store and for catering.

Also I making inventory, schedule for my kitchen.

### **Pastry Chef**

Shakes Catering Kosher - Hollywood, FL

octubre 2016 - abril 2017

I was responsible for preparing all desserts for banquets and private parties that were as large as 2500 guests.

I specialized in making pastries.

I organized and managed a complete pastry kit  
Everything is Kosher

### **Executive Pastry Chef**

Nikki Beach Worldwide, Penrod Corp. - Miami, FL  
octubre 2010 - agosto 2016

I was the executive pastry chef, and responsible for leading and mentoring 22 personnel. With this 22 person team we made every Sunday Brunch for a minimum of 800 people. We regularly catered to the needs of private parties of which the largest was roughly 1,800 guests, to include delicious and decadent desserts for the restaurant. I made all of the pastries for The Nikki French Cafe inside the Nikki Beach Worldwide Resort. As the executive pastry chef, I was responsible for the complete procurement and acquisition of all the appropriate kitchen equipment for my team to accomplish the daily and non-routine tasks. I was also responsible for the development, in collaboration with the executive chef, of the menu. The menu was developed in support of catering events as well as common events. I was responsible for maintain the staffing levels to accommodate the surge and sag in demand as it correlated to the resort's business seasons. I was a part of the employee procurement process, and we used a rigorous vetting process to select only the best candidates. I directed my staff, daily, to perform inventory activities, planning of procedures and procurement. I was directly responsible for cost containment, comparisons and budgeting for materials needed; without forfeiting quality for all desserts and baked goods. My staff and I were responsible for the creation of custom cakes, along with unique pastries and desserts.

### **Pastry Chef**

Los Petersen Catering - Buenos Aires, AR  
febrero 2009 - septiembre 2010

Buenos Aires, Argentina

I created and garnished all pastry dishes. I was responsible for preparing all desserts for banquets and private parties that were as large as 2500 guests. I specialized in making pastries. I organized and managed a complete pastry kit

### **Assistant Pastry Chef**

Westin Diplomat - Hollywood, FL  
enero 2001 - enero 2009

I was responsible for the complete procurement and acquisition of all the appropriate kitchen equipment for my team to accomplish the daily and non-routine tasks. I was also responsible for the development, in collaboration with the executive chef, of the menu. The menu was developed in support of catering events as well as common events. I was responsible for maintain the staffing levels to accommodate the surge and sag in demand as it correlated to the resort's business seasons. I was a part of the employee procurement process, and we used a rigorous vetting process to select only the best candidates. I working for the pre opening the hotel and making dessert in the Pastry shop floor.

### **Assistant Pastry Chef**

Norman's Restaurant - Coral Gables, FL

septiembre 1995 - febrero 1999

While working here, I was responsible for the creating and garnishing all of the pastry dishes, and preparations of desserts.

My specialties were in the production of Italian mini pastries.

I also worked to enhance my understanding of the development and creation of Italian desserts.

## Educación y formación

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### **Associates of Arts en Baking and Pastry**

Johnson & Wales University - Miami, FL

1997

## Habilidades y conocimientos

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- WEDDINGS (4 años)
- Culinary
- Artisan
- Pastry Chef
- Baking
- Hospitality Management
- Food Safety
- Kitchen Management Experience
- Catering
- Culinary Experience
- Management Experience
- Team Management
- Leadership
- Food Preparation
- Sanitation
- Cooking
- Microsoft Excel
- English
- Microsoft Word
- Supervising Experience
- Restaurant Management
- Banquet Experience
- Labor Cost Analysis
- Budgeting
- Inventory Control
- Profit & Loss
- Cake Decorating

- Restaurant experience
- Management
- Bilingual
- Spanish
- Events Management
- POS
- Event Planning

## Idiomas

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- English - Fluent
- Spanish - Expert

## Certificados y licencias

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### **ServSafe**

### **ServSafe**

### **Food Handler Certification**

## Assessments

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### **Food Safety — Completed**

January 2019

Knowledge of proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Completed](#)

### **Food Service: Problem-Solving Skills — Proficient**

January 2019

Measures a candidate's ability to use logical approaches when solving problems in a restaurant context.

Full results: [Proficient](#)

### **Cooking Skills: Basic Food Preparation — Completed**

September 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Completed](#)

### **Food Safety — Completed**

January 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Completed](#)

### **Cooking Skills: Basic Food Preparation — Familiar**

July 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Familiar](#)

### **Attention to Detail — Completed**

June 2020

Identifying differences in materials, following instructions, and detecting details among distracting information.

Full results: [Completed](#)

### **Food safety — Completed**

October 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness

Full results: [Completed](#)

### **Cooking skills: Basic food preparation — Completed**

September 2020

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Completed](#)

### **Work style: Reliability — Proficient**

August 2021

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

### **Food safety — Completed**

September 2021

Knowledge of proper food and equipment handling safety measures

Full results: [Completed](#)

### **Work motivation — Highly Proficient**

March 2021

Level of motivation and discipline applied toward work

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

### Otros datos de interés

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SKILLS SUMMARI am bilingual. I can read, write and speak proficiently in both English and Spanish. I can and do make cakes, sugar table for special occasions, weddings, birthdays and other festive occasions.