

Taylor Angal
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OBJECTIVE

To obtain a 15-week Baking and Pastry or Hospitality Externship between April 30 and August 9, 2024.

EDUCATION

The Culinary Institute of America, Hyde Park, NY

September 2023- Present

- Candidate for Associate in Baking and Pastry
- Anticipated Graduation: June 2025

W.F Kaynor Technical High School, Waterbury, CT

June 2023

Culinary Arts, GPA: 4.0

EXPERIENCE

Brass Capital Bistro, Waterbury, CT

FOH and BOH

August 2019- June 2023

- Worked with the register
- Set tables and served food
- Worked on the line in the back
- Prepared and plated desserts
- Worked with the school hours (W.F Kaynor Tech Restaurant)

Sweet Maria's, Waterbury, CT

March 2022- November 2022

Baker's Assistant

- Cake decorating
- Customer service
- Prepared and baked cookies
- Prepared buttercreams

Guisto's Cookies, Waterbury, CT

November 2017- December 2022

Baker's Assistant

- Rolled Out and Baked Cookies
- Prepared dough and icings
- Worked 35 hours per week while attending school

CERTIFICATIONS

- SERV safe Certified, (3/9/2027)
- Allergens Certified, (5/15/2016)
- Food Handlers Certified, (12/18/2023)
- ACF Education Foundation Baking and Pastry Essential Certified

ACTIVITIES AND AWARDS

- Leadership Excellence, Gold Level, The Culinary Institute of America **Fall 2023**
- 15th (Country) SkillsUSA Baking and Pastry, **June 2023**
- PFO Culinary shop award, **June 2023**
- Chef Motasky Award, **June 2023**
- Ms. Christy Volunteer Award. **June 2023**
- 1st (States) SkillsUSA Baking and Pastry, **March 2023**
- 2nd (States) SkillsUSA Baking and Pastry, **March 2022**

2021 Summer Arch. extension.