

Victoria Sapoznikova

Baking and pastry

OBJECTIVE

To obtain a challenging Baking position where my skills, experiences, and education can be tested and furthered to a higher level while providing an amazing, out of this world experience to the customers and all others around me.

EXPERIENCE

BUNS BURGERS (LINE COOK)

20 Garden St, Rhinebeck, NY
September 2023 – Currently working

Set up, keep food items in stock. Prepare different food items through chopping, mixing, cooking, blending, frying, grilling. Working together with the other members to provide a good experience for customers and keep the work area clean and organized in a high-volume farm to table restaurant.

CRAVE COOKIES AND SODA (SHIFT LEAD)

13240 FL-54, Odessa, FL
August 2022 – September 2023

Oversaw all operations in the bakery including scheduling, financial planning, ordering, interviews, baking, prepping, cleaning, and customer service. Made sure everything got done in a good and timely fashion each shift and everyone was on task. Like a second hand to the Manager, jumped in to help wherever, whenever I could. Kept up with the weekly rotating menu and all of the necessary products.

THE WALDORF SCHOOL OF TAMPA BAY (ASSISTANT TEACHER)

1857 Curlew Rd, Palm Harbor, FL
June 2022 – September 2022

Helped the lead teacher with lesson plans and ordering for lesson days. Watched over and taught kids aged 4-6 in an educational summer camp. Cooked simple, minimal ingredients, healthy snacks every school day.

Seeking Externship for
upcoming Summer

Late April- Early August 2024

CONTACT

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ABOUT ME

I am very passionate about what I do. I pour my heart and soul into everything that I do and do the best I can. I strive to be the best I can in any situation and help anyone in any way that I can. I grew up in a Russian household, so I have a long background in different European cultural food and deserts.

EDUCATION

JW Mitchell High School
Graduated 2023

The Culinary Institute of America
Baking and Pastry
Expected Graduation 2025

SKILLS

Organization
Leadership
Teamwork
Time Management
Customer Service
Creativity

Spring extern 2024 - baking
events?