

Andrew Logan

EXECUTIVE PASTRY CHEF
Specializing in Classical & Contemporary Pastries & Desserts
 Dynamic, Results-Oriented & Team-Spirited

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| OVERVIEW | Award winning, fully qualified pastry chef with over twenty years of professional pastry and kitchen management experience. Exemplifies leadership qualities and professionalism, backed by a consistent, verifiable record of achievement. |
| AREAS OF EXPERTISE | <ul style="list-style-type: none"> • Well versed in creating many different styles of pastries, baked goods, plated desserts, amenities and showpieces • All aspects of working with chocolate (tempering, molding, modeling, spraying, transfers, cut-outs, coloring, etc.) • Executive Pastry Chef experience managing multiple 4-star, 4-diamond resort properties • Excels at maximizing kitchen productivity and staff performance |
| PROFESSIONAL EXPERIENCE | <p><u>The Arrabelle at Vail Square. The Lodge at Vail and Vail Marriott Mountain Resort & Spa</u> Vail, CO Oct 2007 – Present EXECUTIVE PASTRY CHEF</p> <p>Opening team member of The Arrabelle and currently oversee pastry production for three of Vail's premier resort properties. Established a pastry commissary and central banquet menu to streamline production, improve efficiency and minimize staffing levels.</p> <p><u>The Equinox Resort.</u> Manchester Village, VT August 2006 – September 2007 EXECUTIVE PASTRY CHEF</p> <p>Executive Pastry Chef for this historic 196 room, 4-star, 4-diamond resort hotel, spa and golf club with banquet and off premise catering facilities to accommodate over 700 guests</p> <p><u>The Hotel Hershey,</u> Hershey, PA March 1999 – August 2006 EXECUTIVE PASTRY CHEF</p> <p>Executive Pastry Chef for this historic 232 room, 4-star, 4-diamond resort hotel with two award winning restaurants, banquet facilities to accommodate over 900 and an annual F&B revenue over \$15 million. Responsible for hiring, training and directing nine pastry cooks/chefs and averaged 68% of dinner guests purchasing dessert during my tenure.</p> <p><u>The Dingeldein Bakery.</u> New Cumberland, PA September 1996 – March 1999 PASTRY SOUS CHEF</p> <p>Hands on production in this high volume nationally recognized family bakery specializing in classical French pastries and special occasion cakes.</p> <p><u>Bent Creek Country Club,</u> Lititz, PA 1995 - 1996 PASTRY CHEF</p> <p>Solely responsible for the production of all pastries, baked goods and desserts for central Pennsylvania's newest country club.</p> |

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| <p>EXPERIENCE (Continued)</p> | <p><u>Choco-Lick</u>, Reading, PA 1992 - 1995 CONSULTANT / PRODUCTION SUPERVISOR</p> <p>Created unique chocolate pieces and dessert containers for some of the finest hotels, restaurants and country clubs in the country. Supervised production and helped to develop cost effective yet successful shipping methods.</p> <p><u>Premier Caterers</u>, Harrisburg, PA 1991 - 1992 PASTRY CHEF</p> <p>Solely responsible for the production of all pastries, baked goods and desserts for all catered events plus 4 independent restaurants owned by this company.</p> <p><u>Meadowbrook Restaurant</u>, York, PA 1989 - 1991 PASTRY CHEF</p> <p>Responsible for the production of all desserts for what was one of the finest culinary and catering establishments in central Pennsylvania.</p> |
| <p>EDUCATION & QUALIFICATIONS</p> | <p><u>Baltimore's International Culinary College</u>, Baltimore, MD Graduate: 1989 Associate of Arts Degree in Baking & Pastry</p> <p>Certificates:</p> <ul style="list-style-type: none"> - <u>French Classics and Modern Cakes</u> – Laurent LeDaniel, MOF 2007 - <u>Airbrushing on a Sugar Canvas</u> – Stephane Treand, MOF 2006 - <u>Sugar and Isomalt Showpieces</u> – Anil Rohira, 2005 - <u>Ice Creams and Sorbets</u> – Olivier Bajard, MOF 2005 - <u>Plated Desserts</u> – Donald Wressel 2004, Christophe Michalak 2007 - <u>Modern Cakes and Tarts</u> – Olivier Bajard, MOF 2004 & 2006 - <u>World Pastry Forum</u> – Las Vegas, NV 2002 - <u>Chocolate Candies and Amenities</u> – Norman Love, 2001 - <u>Chocolate Amenities</u> – Franz Ziegler, 2001 <p>Guest Chef: <u>Cynthia Rowley Fashion Show</u>, Dessert reception in Times Square, September 2003 <u>The James Beard House</u>, Historic Hotels of America's 2002 Annual Gala Dinner <u>U. S. Open Tennis Championships</u>, 1991 & 1993 <u>Baltimore's National Aquarium</u>, Grand Opening Gala Dinner for the new addition 1989</p> <p>TV Appearances: <u>The Food Network, The Travel Channel, Local Networks</u></p> <p>Silver Medalist: <u>Albert Uster Imports</u>, Confisseur d'Or Wedding Cake Competition, 2001</p> <p>Recognitions: <u>Chocolatefest Cake Contest</u>, "Grand Champion" - 2000, 2001, 2002 <u>Central PA Magazine</u>, "Best Dessert" - 1999, 2000, 2001, 2002, 2003, 2004 <u>Harrisburg Magazine</u>, "Best Dessert" 2001, 2003, 2005 <u>Harrisburg Patriot Newspaper</u>, "Best Dessert" 2002 <u>Hotel Hershey Manager of the Quarter</u>, 4th Quarter, 2000 <u>Perfect Image Orchids National Recipe Contest</u>, Grand Prize Winner – 2000</p> |