

Courtney C. Goldian

Current Position

Pastry Chef of Willard Intercontinental Hotel, Washington, D.C. 1/2008 - Present

Career Highlights

Pastry Chef - 2941 Restaurant, Falls Church, VA 4/2007 – 1/2008

- Designed and executed seasonal dessert menus for the main dining room as well as private dining functions, tasting menus, special orders, petit fours and pralines.
- Successfully performed all duties required of a kitchen manager including ordering, scheduling, inventory, training and managing a staff of 8 employees.
- Produced holiday buffets for over 600 covers.
- Gave cooking classes on topics including chocolates and meringues.

Assistant Corporate Pastry Chef - Albert Uster Imports, Gaithersburg, MD 12/2005 – 1/2008

- Developed material for and assisted teaching advanced classes for pastry professionals; topics included sugar and chocolate showpieces, Swiss confections, entremets and tarts.
- Contributed to writing and presenting “Chocolate Methodology”, a comprehensive volume that describes the process of making couverture and how to identify its best usage based on its composition and flavor profile.
- Trained sales force on all AUJ product applications and continually provide technical support for customers.
- Participated in AUJ annual events including the 2006 World Pastry Forum, Pastry Art and Design Magazine’s Top Ten Pastry Chefs Awards Gala and Sweet Charity.

Pastry Supervisor - The Inn at Little Washington, Washington, VA 4/2004 - 9/2005

- Successfully performed all positions in the pastry department including service, pastry production and bread production.
- Responsible for all pastry inventories and ordering.
- Designed and produced petit four displays for several functions including “Le Club des Chefs des Chefs” and an event for Gourmet Magazine.
- Created a new dessert for the menu which quickly became the most popular item behind our signature dessert, The Seven Deadly Sins.

Executive Pastry Chef - Chef Geoff’s Downtown, Washington, DC 9/2002 - 12/2003

- Opened the 220-seat restaurant nominated for “Best New Restaurant” by the Restaurant Association of Metropolitan Washington.
- Maintained a seasonal menu of nine items, menu specials, and menus for private parties and events.
- Trained and managed a staff consisting of two pastry assistants.
- Selected to be the hosting pastry chef by the nonprofit organization *Share Our Strength* for the 2003 “Great American Bake Sale” kickoff event.
- Participated in numerous offsite events including “Zoofari” and the “Golden Carrot Awards.”

Career History

Assistant Pastry Chef - Chef Geoff’s, Washington, DC 11/2001 - 9/2002

Pastry Cook 2 - Ritz Carlton Tyson’s Corner, McLean, VA 9/2001 - 3/2002

Pastry Extern - Park Hyatt, Washington, DC 3/2001 - 9/2001

Baker - Cinnamon Bear Bakery & Deli, Harrisonburg, VA 2/1999 - 8/2000

Education & Training

Advanced Chocolate Techniques

Chef Ewald Notter, Albert Uster Imports, Gaithersburg, MD 8/2010

Advanced Wedding Cake Techniques

Chef Condra Easley, CIA Greystone, St. Helena, CA 10/2006

Belgian Chocolates

Chef Jean-Pierre Wybauw, The Notter School, Orlando, FL 3/2006

Pastry Arts Program

Graduated with honors, L’Academie de Cuisine, Gaithersburg, MD 2000 - 2001

BA Political Science

Graduated cum laude, James Madison University, Harrisonburg, VA 1995 - 1999