

# SANTOSAITTA

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## OBJECTIVE

**To obtain a full-time pastry position in a high-end establishment.**

Particular interests include further learning about sugaring, chocolate work and quality high volume production.

## WORK EXPERIENCE

### Pastry Assistant

Pasticceria Bruno, Staten Island, NY September 2004 – Present

- Assist in pastry production for wholesale and retail orders
- Prepare gelato production for retail
- Prepare a variety chocolate garnishes and individual chocolates
- Assist in managing weekly inventory
- Assist with assembling cakes for retail and wholesale

### Pastry Student Employee

Apple Pie Bakery, CIA, Hyde Park, NY 12538 October 2009 – present

- Assist in pastry production for retail baked goods
- Assist in managing weekly inventory
- Recipe testing and collaboration with Chef Migoya on new items to be introduced

### Pastry Extern

Jean-Georges Restaurant, New York, NY March – July 2009

- Daily production on full menu items
- Prepared sorbets, sauces
- Assisted in plating desserts during à la carte service
- Rotation and inventory of stock

## EDUCATION & CERTIFICATION

**The Culinary Institute of America, Hyde Park, NY** (graduation) April 2010  
Associates Degree in Baking & Pastry Arts

**Serv-Safe Certification** August 2008

## HONORS & AWARDS

Careers through Culinary Arts Program (C-CAP)  
Junior Preliminary Competition New York City April 2007

Careers through Culinary Art Program New York City May 2008  
First Prize Full Tuition Scholarship  
to the Culinary Institute of America

New York Bakers' Association New York City June 2008  
First Prize College Scholarship

City Wide Bakers' Competition April 2008  
First Place- Day with Chef Johnny Iuzzini

CIA In-house SKILLS USA Competition December 2009  
First Prize State Competition: 3/27/10

Fluent Italian; conversational Spanish  
REFERENCES UPON REQUEST