

Ashlen Benally

Pastry Chef

Profile

I am an experienced pastry chef who enjoys crafting unique and delicious desserts. I have a strong attention to detail, which allows me to create beautiful and intricate designs. I also have experience working in a high-volume kitchen, so I am able to handle the pressure of creating large quantities of food. In addition to my culinary skills, I also possess excellent customer service skills, which makes me well-rounded individual that is capable of interacting with customers and ensuring they have a positive experience.

Employment History

Head Pastry Chef at Max Brenner Chocolate Bar - New York, NY

May 2022 - Present

- Created innovative new pastry dishes that boosted customer satisfaction ratings by 10%.
- Successfully managed a team of 5 pastry chefs, increasing productivity by 15%.
- Pioneered a more efficient workflow in the kitchen, reducing food waste by 20%.
- Decreased preparation time for delicate desserts by 30%, without compromising taste or quality.
- Implemented cost-saving measures that reduced ingredient expenses by \$2000 per month.

Executive Pastry Chef at Georgetown Cupcake - Washington, D.C

Sep 2019 - Apr 2022

- Won first place in a baking competition with over 100 other pastry chefs.
- Successfully completed three culinary internships.
- Baked and decorated 1,000 wedding cakes.
- Worked as a head pastry chef in 5 different restaurants.
- Created numerous original recipes that have been published in cookbooks.

Certificates

Certificate in Baking and Pastry (CBP)

Mar 2019

Master Pastry Chef Certification through the American Culinary Federation (ACFMP).

Aug 2017

✉ ashlen.benally@gmail.com

☎ 894-788-6776

📍 9436 Briarlea Court, Montgomery, AL 36117

Education

Bachelor's degree in Culinary Arts with a concentration on Pastry at University of Illinois, Champaign, IL

Aug 2015 - May 2019

I learned how to bake, frost and decorate cakes, cupcakes and other desserts.

Links

[linkedin.com/in/ashlenbenally](https://www.linkedin.com/in/ashlenbenally)

Skills

Culinary training

Baking and pastry arts

Cake decorating

Sugar artistry

Chocolate making skills

Airbrush cake painting

Frauding

Languages

English

Indonesian