



Kiyomi, Sato

BP-019
Cleveland

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WORK EXPERIENCE

Boulangerie Patisserie

September 2015 — October 2016

Pastry Chef

- Personally examined all deliveries for freshness and quality
- Managed staff of three or more bringing in extra staff when needed
- Designed and tested new recipes to give restaurant a distinct menu
- Regular inspections to confirm tools and work area remained safe and clean

QUALIFICATIONS

Pastry Diploma

Le Cordon Bleu, Tokyo (2013)

SKILLS

- Excellent aesthetic skills
- Proficient in the use of baking equipment
- Ability to perform basic math operation
- A natural flair with ingredients

INTERESTS

My greatest passion and strength is cooking, which is why I have chosen to make it my career and make a living out of it.

REFERENCES

References available upon Request.