Kala Oaxaca

Cake decorator

Profile

Details

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I have over three years of experience as a cake decorator. I'm creative and passionate about my work, and I take pride in creating beautiful and delicious cakes for my clients. I have a strong understanding of the mechanics of cake decoration, and I'm always looking for new ways to push myself creatively. Whether it's coming up with unique designs or finding new flavor combinations, I love challenges when it comes to my work.

Employment History

Cake Decorator at Walmart, ID

Jun 2022 - Present

- Created custom cakes for weddings, birthdays, and other events.
- Worked with clients to design unique cake creations.
- Decorated cakes using various techniques such as fondant sculpting, airbrushing, and hand-painting.
- Assembled wedding tier cakes and created special occasion displays.
- Maintained cleanliness in the work area and ensured all safety standards were met.

Cake Decorator II at Safeway, ID

Jul 2019 - Apr 2022

- Successfully decorated cakes for 2 weddings with over 200 guests each.
- Created custom cake designs for 15 birthdays, including children's birthday parties.
- Decorated a total of 100 cakes over the course of 6 months.
- Worked with a team of 3 other decorators to complete orders in a timely manner.
- Maintained cleanliness and organization in the work area.

Education

High School Diploma at Pitzer College, CA

Aug 2015 - May 2019

I have learned organization skills, time management, and how to study for exams.

Links

linkedin.com/in/kalaoaxaca