



Jayne Laguna

Chocolatier

jayne.laguna@gmail.com 

(185) 753-9502 

12345 Pine Street, Missoula, MT 
59801

Education

**Culinary Arts Degree at
Montana State University,
Bozeman, MT**

Aug 2011 - May 2015

Some skills I have learned
are food safety, cooking
techniques, menu planning,
and working in a professional
kitchen.

Links

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

Skills

Chocolate tempering

Chocolate molding

Chocolate enrobing

Decorating with chocolate

Making ganache and truffles

Working with different types of
chocolate

Languages

English

Japanese

Employment History

Chocolatier at Dulce Montana, MT

Jun 2022 - Present

- Created award-winning chocolate flavors that were featured in magazines and blogs.
- Won first place in a national competition for my dark chocolate truffle recipe.
- Trained new chocolatiers on proper techniques for tempering, molding, and dipping chocolates.
- Implemented cost-saving measures that reduced the price of our signature box of chocolates by 15%.
- Led team of 5 employees to produce 10,000 handmade candy bars in one week.

Assistant Chocolatier at Chocolate Moose, MT

Sep 2020 - May 2022

- Successfully created and executed over 100 different chocolate recipes.
- Managed a team of 5 junior chocolatiers.
- Successfully completed certification from the French Pastry School in Chocolate Arts.
- Created an award-winning line of artisanal truffles.
- Developed relationships with local purveyors to source high quality ingredients.

Chocolatier Trainee at The Chocolate Bar, MT

Jul 2015 - Aug 2020

- Successfully completed chocolate making course with a score of 95%.
- Assembled 500 boxes of chocolates in 2 hours during peak season.
- Molded 200 truffles without any defects.
- Coated 300 pretzels with chocolate within the specified time frame.
- Piped 100 delicate designs on cakes.

Certificates

Certified Chocolate Professional (CCP)

Apr 2021

Certified Master Chocolatier

Feb 2020

Memberships

The International Chocolate Awards

The Academy of Chocolate