# Allyse Landini

Pastry artist

## **Profile**

I am a pastry artist with over three years of experience in the industry. I have worked in some of the most prestigious kitchens in the world and have gained a wealth of knowledge and experience during my time working as a pastry chef. I excel at creating beautiful and innovative cakes, pastries, and desserts that are both delicious and visually stunning. My passion for food and creative flair ensures that each dish I create is an unforgettable culinary experience.

## **Employment History**

## Lead Pastry Artist at Crave Cupcakes, NE

Apr 2022 - Present

- Successfully managed and trained a team of 4 pastry chefs.
- Created new dessert menu that increased sales by 25%.
- Decreased food cost by 10% through more efficient production methods.
- Won "Best Dessert" at the annual restaurant industry awards ceremony.
- Successfully catered events for up to 500 people.
- Developed strong relationships with local purveyors to source high quality ingredients.

## Pastry Artist at Blue Line Bakery, NE

Jul 2019 - Feb 2022

- Created 100 new recipes for the company over the course of 2 years.
- Increased sales by 15% through creative marketing and social media outreach.
- Trained 5 new employees in baking techniques and decorating skills.
- Won 3rd place in a regional cake competition with over 200 entries.
- Was featured on local news station for innovative cupcake designs.
- Successfully completed a 6 month internship at a Michelin starred restaurant.

## **Certificates**

**Certified Master Pastry Chef** 

Jan 2021

**Certified Executive Pastry Chef** 

May 2019

# Memberships

**American Culinary Federation** 

**National Restaurant Association** 

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832 W Mission Ave, Bellevue, NE 68005

## Education

Associate of Arts in Baking and Pastry Arts at Metropolitan Community College, Omaha, NE

Sep 2014 - May 2019

I've learned how to bake and decorate cakes, pies, pastries, and other desserts.

#### Links

linkedin.com/in/allyselandini

## **Skills**

Baking

Cake decorating

Sugarcraft

Chocolate work

Pastry making

**Bread baking** 

## Languages

English

Spanish

#### **Hobbies**

**Drawing** 

Painting

Photography