

Angelin Kirschling

Pizza maker

Profile

Employment History

Education

Links

Details

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I am a pizza maker with over 1 year's experience in the food industry. I have worked in a fast-food restaurant and have gained valuable experience in making pizzas quickly and efficiently. I am able to work well under pressure and can handle customer queries effectively. I possess excellent organizational skills which help me keep the kitchen clean and tidy at all times.

Pizza Maker at Pizzaiolo, NY

Mar 2022 - Present

- Made fresh dough from scratch daily, following a set recipe.
- Cut and prepared all toppings for pizzas according to company standards.
- Preheated ovens and baked pizzas for the correct amount of time.
- Maintained cleanliness throughout the kitchen area at all times.
- Kept track of orders and ensured that each one was completed in a timely manner.
- Assisted other members of the kitchen staff with various tasks as needed.

Pizza Maker II at Motorino, NY

Jul 2021 - Feb 2022

- Made 500 pizzas in one shift.
 - Made the thinnest pizza dough ever.
 - Taught 20 new employees how to make pizza.
 - Won a regional Pizza Making competition.
 - Was featured on the local news for making a 100-pound pizza.
 - Set a company record for most pizzas made in one day.
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High School Diploma at High School of American Studies at Lehman College

Sep 2017 - May 2021

Some skills I've learned are time management, how to study for exams, how to do research, and how to write essays.

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