William S. Randolph

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Professional Summary

Experienced Baker Pastry Chef with over ten years creating and serving wondrous pastry treats in an array of eating environments. Adept at adapting to regional tastes and various diets. Hold a range of certifications for handling food and talents working in hospitals restaurants and other eateries.

Core Qualifications

- Well-founded comprehension of regulations regarding the handling of food and public safety
- Supervised cooking staff through leadership and motivational skills
- Maintenance and monitoring of advanced bakery equipment accessories ingredients etc.
- Certified Journey Baker (1999)
- Certified Master Baker (2005)
- Reliable relationships with manufacturers and vendors for affordable and regulated inventory

Experience

Baker Pastry Chef   **6/1/2004 - Present**
McNamara Sweet Treats   **Minneapolis, Minnesota**

- Accountable for line of baked goods used for weddings birthday parties bar mitzvahs corporate events and other occasions
- Managed all cooking equipment and utensils ensuring everything was functional and up to code
- Collaborated with accounting and management to negotiate best contracts for equipment ingredients food and other resources
- Attended client events organizing staff and distribution of foodstuff

Baker Pastry Chef   **2/1/1995 - 6/1/2004**
Hofenstetter   **Springfield Garden, New York**

- Responsible for Hofenstetter's complete line of freshly baked desserts and breads
- 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

Education

High School Diploma   **1990 – 1993**
Boston Brand High School   West Lafayette, Indiana