

# Kanani Baba

Pastry Chef

## Profile

Dedicated Pastry Chef with 5 years of experience in crafting exquisite and delectable pastries, desserts and confections. Proficient in various baking techniques and skilled in managing efficient and hygienic kitchen operations. Passionate about creating innovative recipes, providing exceptional customer service, and mentoring junior team members. Adept in maintaining high quality standards and keeping up-to-date with the latest culinary trends.

## Employment History

### Pastry Chef at Flour Bakery + Café, MA

Mar 2023 - Present

- Developed and launched a new seasonal pastry menu, which increased overall sales by 15% and customer satisfaction by 20%.
- Managed a team of 5 pastry chefs, streamlining production processes and reducing food waste by 10% over a one-year period.
- Successfully catered for 50+ high-profile events, including weddings and corporate functions, with up to 500 guests in attendance, maintaining a 100% customer satisfaction rating.
- Implemented innovative marketing strategies, such as social media promotions and in-store tastings, resulting in a 25% increase in foot traffic and a 20% boost in repeat customers.

### Assistant Pastry Chef at Joanne Chang's Pastry, MA

Aug 2018 - Feb 2023

- Developed and executed a new seasonal dessert menu that increased overall dessert sales by 20% and received rave reviews from customers and local food critics.
- Streamlined production processes by implementing time-saving techniques, resulting in a 15% increase in efficiency and reducing ingredient waste by 10%.
- Trained and mentored a team of 5 junior pastry chefs, leading to a 100% staff retention rate within the pastry department during my tenure.

## Education

### Diploma in Pastry and Baking Arts at Boston Culinary Institute, Boston, MA

Sep 2014 - May 2018

Relevant Coursework: Bread Baking, Cake Decorating, Chocolate & Sugar Confections, Patisserie Techniques, Plated Desserts, and Food Safety & Sanitation.

## Certificates

### Certified Master Pastry Chef (CMPC)

Aug 2021

## Details

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## Links

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

## Skills

Chocolate tempering

Sugar sculpting

Pâte à choux mastery

Laminated dough expertise

Macaron crafting

Mirror glaze proficiency

Sous-vide technique

## Languages

English

Bengali

## Hobbies

Creating unique dessert recipes

Food photography and styling

Exploring local farmers markets for seasonal ingredients