

Melinda Patrice Burke

Phone: 604 818 5809

Email: melinda.patrice@gmail.com

Portfolio

www.melindapatrice.com

Work and Volunteer Experience

Small Victory Bakery- Vancouver BC, Summer 2014 Pastry Chef

Product research and development, creation of original recipes and production schedules, sourcing of unique and high quality ingredients.

Coast Restaurant, 2013- 2014 Pastry Chef de Partie

- Managed and scheduled pastry team in high volume fine dining restaurant environment
- Created and prepared all new dessert menu items, seasonal promotions, special event catering
- Inventory management including selection, ordering, recording, costing, proper storage
- Training and mentoring of junior staff on my pastry team
- Ensured that highest standards of teamwork, organization, and cleanliness are maintained

Scanway Catering & Pastry, 2012 Pastry Cook, prepared and decorated pastries and cakes

Canadian Culinary Federation, (Volunteer) 2012 Catered desserts for AGM Meet and Greet

Atlantica Hotel, (Volunteer) 2012 Chocolate showpiece selected as Easter Buffet display

Northwood Foundation, (Volunteer) 2012 Team Leader, dessert buffet and centerpiece

Savour Food & Wine Festival, (Volunteer) 2012 Created chocolate desserts paired with wines

Bone Marrow Comfort Fund, (Volunteer) 2012 Contributed theme cake for fundraising auction

Satisfaction Feast Vegetarian Restaurant, 2011 Line Cook, created daily specials

Glow Parties, 2011 Assistant Designer for hotel events and theme parties

Cucina Moderna, 2010 Sales Associate for high end culinary equipment

Training & Development

Baking and Pastry Arts Program (Honours), Nova Scotia Community College, 2012

Student Leadership Conference, Nova Scotia Community College, 2011

WHMIS and OHS Training, Nova Scotia Community College, 2011

Emergency First Aid and CPR Level A, St. John's Ambulance, 2011

NSCAD University Fine Art (sculpture, drawing, painting), 2008-2010

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Relevant Skills

Creative Talent Intuitive design sense, tasteful sensibilities.

Computer Literacy Competency with computer systems, inventory and stock management.

Efficiency Energetic, enthusiastic, and hardworking.

Clarity Follow and give instruction very well.

Independence Self-motivated, very organized, punctual.

Awards and Honours

Gold Medalist Confectioner, WorldSkills Americas Competition, São Paulo, Brazil – 2012

Nova Scotia's Top 20 Twenty Somethings, Chronicle Herald Newspaper– 2012

Graduated with Honours, NSCC Baking and Pastry Arts, 2012

Silver Medalist, National Skills Competition, Edmonton, AB, 2012

Junior Member, Canadian Culinary Federation, 2011-2012

3.9 GPA, NSCAD University, 2009

Interests

Travel, art, crafts and design, fine food, sewing vintage style clothing, horseback riding

References

Available upon request