



Melinda Patrice Burke

Experience

**PASTRY CHEF - PRODUCT DEVELOPMENT & INNOVATION,
THE ORIGINAL CAKERIE - JAN 2016 - PRESENT**

Product Development & Innovation Team Lead, responsible for creation of innovative concepts from initial ideation, through to production for Cakerie's national and top international clientele, based on current market trends in retail, food service, and hospitality sectors.

Responsible for design and extensive documentation of lab testing, determination of mixing/baking parameters, and reformulation based on client feedback, costing considerations, and new ingredient testing. In addition to exercising advanced baking skills, the position demands above-average communication skills in a fast-paced environment, accuracy and proficiency with current recipe management applications, and high level compliance with GMP, Food Safety, HACCP and BRC regulatory requirements

PASTRY CHEF, SEASONS CATERING - 2015

Creating menu, managing production of pastry and baked goods for cafe and catering

PASTRY CHEF, MINAMI RESTAURANT - 2015

Managing pastry department in busy Japanese fusion and sushi restaurant

PASTRY CHEF, SMALL VICTORY BAKERY - 2014

Research and development of products and menu for new location

PASTRY CHEF DE PARTIE, COAST RESTAURANT / GLOBAL GROUP COMMISSARY - 2013

Manage pastry department in high volume restaurant, create seasonal menus, hire and train staff, prepare custom cakes and menus for large banquets, ordering, inventory and costing for all stock and menu items.

PASTRY COOK, SCANWAY BAKERY - 2012

Meet with clients regarding custom cakes, design and decorate cakes to fit their description, prepare pastries daily, prepare for and work catering functions



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Education

NSCC Pastry Arts Program Honours Graduate - 2012

NSCAD University, Fine Art, Sculpture [3.9 GPA] – 2008-2011

Awards & 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

3.9 GPA, NSCAD University, Fine Art, Sculpture 2009

Director's List for Academic Achievement, Halifax Shambhala School , 2005-2006

Volunteer Work

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

Atlantica Hotel, 2012 Chocolate showpiece selected as Easter Buffet display

Northwood Seniors Foundation, 2012 Team Leader, dessert buffet and centrepiece

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

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

Skills

Creative, positive, team player, lifelong learner

Energetic, enthusiastic, and hardworking.

Follow and give instruction very well.

Highly-organized and adept with spreadsheet documentation.

References

Available upon request.

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