

Hal Feeney

halfeeney@gmail.com

(123) 456-7890

Boston, MA

linkedin.com/in/hal-feeney

Experienced, knowledgeable, and passionate pastry chef with 13+ years of industry experience, seeking a new challenge to create innovative and highly pleasing desserts for events and restaurants. Proficient in creating artisan bread, chocolates, pastries, desserts, and various confections.

WORK EXPERIENCE

Spot Dessert Bar - Pastry Chef

2018 - current

Boston, MA

- Managed pastry budgets through assessing consumption of ingredients, labor, and customer preferences, reducing production costs by 30%
- Trained pastry chef assistants, improving production by 20% and profits by \$4,000 each month on average
- Introduced 5 new recipes and pastry varieties every month for customized experiences, expanding customer choices
- Produced 40+ custom cakes for weddings and various celebrations, increasing brand awareness of Spot Dessert Bar
- Maintained quality standards for restaurant dessert menu, achieving a 5-star rating throughout 2019 on Google Reviews

Bien Cuit - Pastry Chef

2007 - 2018

Boston, MA

- Prepared fresh pastry varieties amounting to \$500 worth of sales per day on average
- Prepared and presented chocolate pastry art, becoming the restaurant's most bought dessert for 8 consecutive years
- Supervised, trained and motivated 8 pastry assistants, improving output and customer satisfaction
- Collaborated with Head Chef in planning and budgeting for pastry ingredients, reducing waste by 112% and saving restaurant \$5,000+ per month in expenses

Perse - Executive Pastry Chef

2005 - 2007

Boston, MA

- Led a team of 6 pastry chef assistants to increase production of fresh bread to serve 200+ guests per day
- Trained pastry employees, reducing recruitment and training costs by 19%
- Voted Best Farm to Table Restaurant in Boston in 2006, earning 250+ 5-star reviews on Yelp and TripAdvisor
- Collaborated with Pastry Chef to create 100+ new menu items, products, concepts and specials
- Managed product and inventory rotation on FIFO basis, saving the restaurant \$10,000+ a year on restocking expenses

EDUCATION

Bunker Hill Community College - Associate of Science, Culinary Arts

2003 - 2005

Boston, MA

SKILLS

Cost Savings; Food Safety; Food Preparation; Fine Dining; Time Management