

Chiara Abbruzzi-Davis

Pastry Chef

(302) 257-8201 | c.abbruzzidavis@gmail.com | New York, NY

Pastry professional with over four years of experience. Highly detail-oriented with an eye towards simple and delicious pastries. Especially proficient in pastry decoration, lamination, and multitasking.

AREAS OF EXPERTISE

High-Volume Baking and Production | Lamination | Recipe Development | Food Photography
Communication | Problem Solving | Multitasking | Creativity | Patience | Time Management

PROFESSIONAL EXPERIENCE

Pastry Chef

The Station on Kings | Mar 2021 - Jul 2023

- Replicated pastry recipes and decorated products with a high attention to detail to ensure product consistency and quality
- Managed my time working both independently and collaboratively along tight deadlines; utilizing problem solving, multitasking, and time-management strategies
- Developed new pastries from the conceptual stage to the final product
- Created and maintained visual and written guides for my team to replicate pastries, organizing and sharing information using team collaborative software (Band app)
- Managed pastry product inventory using Microsoft Excel and OneDrive

Pastry Chef

Old World Breads | Nov 2019 - Jan 2021

- Produced pies, scones, cookie dough, and cake batters at a high-volume to stock the bakery
- Developed pastry recipes and worked on improving existing recipes
- Photographed products for the company website

Baker

The Fresh Market | May 2019 - Nov 2019

- Produced and packaged pies, cookies, bread, cakes, and cupcakes for the store
- Assisted customers in choosing the perfect baked good for their special occasion
- Created custom designs for cakes and cupcakes using frosting, chocolate, and writing tips

EDUCATION

Bachelor of Fine Arts in Visual Communications

University of Delaware | 2018