



Elisa T

PASTRY CHEF

+39 XXXXXXXXXX

xxxxxxxxxx@gmail.com

Salzburg 5020, Austria

ABOUT ME:

Dynamic and proactive professional, with a positive attitude and a constant drive to seek new challenges. Ambitious, outgoing, and highly organized, with strong attention to detail and a natural curiosity that foster continuous learning and growth.

SKILLS:

- Excellent knowledge of pastry fundamentals
- Dessert decoration and presentation
- Proficient use of professional tools and equipment
- Strong knowledge of coffee-making basics
- Ability to manage highly stressful situations
- Problem-solving skills
- Effective communication and teamwork

LANGUAGES:

- Italian – Native
- English – B2
- German – A2

EDUCATION:

- 2020 – 2023: Bachelor's Degree in Tourism Economics
- 2015 – 2020: High School Diploma in Hospitality Management, Istituto Alberghiero di Cervia
 - Specialization in **Pastry**

PROFESSIONAL EXPERIENCE:

Pastry Chef | My Mom's Bakery – Salzburg, Austria May 2025 – Present

- Preparation of cinnamon rolls and sweet rolls
- Baking cakes (loaf cakes), cheesecakes, cookies, and brownies
- Finishing and decorating rolls and cakes
- Cleaning and maintaining tools and workstations
- Inventory and stock management

Pastry Chef | Pasticceria Dolce Pensiero – Vienna, Austria - April 2025

- Preparation of croissant and bread dough
- Production of mignon pastries for display
- Baking modern cakes and single-portion desserts
- Preparation of traditional Easter and Christmas pastries (colombe and panettone)
- Cleaning and maintaining tools and workstations

COURSES & CERTIFICATIONS:

- Certificate of Participation – Muffin and Cupcake Course, Roberto Rinaldini
- HACCP Training – included in High School Diploma
- Low-Risk Safety Course

INTERESTS:

- Regularly engage in physical activities, both in the gym and outdoors, including running and hiking
- Food content creator, sharing recipes and daily life online
 - Instagram: [nicoandeli.eat](https://www.instagram.com/nicoandeli.eat)
- Passionate reader of food-related literature and publications

PUBLICATIONS:

- E-book "20 Healthy Breakfast"
- Link: <https://amzn.eu/d/3DPNeoj>

DRIVER'S LICENSE:

- Category B – Car

I hereby consent to the processing of the personal data contained in this CV for recruitment purposes by the recipient organization, in accordance with applicable data protection laws.



Junior Revenue Manager | youRevenyou – Rimini, Italy January 2024 – March 2024

- Provided consultancy on profit management for the hospitality sector
- Monitored and analyzed sales trends and performance
- Developed pricing and sales strategies for accommodation facilities
- Collaborated with teams to optimize revenue and operational efficiency

Assistant Pastry Chef | Hotel Du Lac – Rimini, Italy May – September 2022 & 2023

- Assisted in the preparation of pastries, cakes, and desserts
- Supported decoration and presentation of baked goods
- Maintained cleanliness and organization of tools and workstations
- Helped manage inventory and stock of ingredients

Assistant Pastry Chef and Barista | Hotel Du Lac – Rimini, Italy - May – September 2021

- Assisted in the preparation of pastries, cakes, and desserts
- Supported decoration and presentation of baked goods
- Maintained cleanliness and organization of tools and workstations
- Helped manage inventory and stock of ingredients
- Prepared and served coffee, beverages, and light snacks
- Provided excellent customer service and managed orders efficiently

Assistant Pastry Chef | Hotel Oxygen Lifestyle – Viserbella (RN), Italy May – September 2018

- Conducted show-cooking for breakfast service, including pancakes, waffles, and omelettes
- Prepared sweet and savory breakfast items, including cookies, cakes, and small pastries, with attention to vegan and gluten-free options
- Maintained cleanliness and organization of tools and workstations

Assistant Pastry Chef (Internship) | Pasticceria Reale & Novecento – Viserba (RN), Italy May – August 2016 & 2017

- Prepared basic pastry foundations
- Prepared breakfast pastries and products
- Produced mignon pastries and cookies for display