

Amanda Conlogue
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Objective:

To obtain a position in the baking and pastry field that utilizes and expands my skill set.

Experience:

03/2020-present. Edelweiss Resort and Lodge, Garmisch-Partenkirchen, Germany
Title- pastry chef. Developed scratch program for hotel dining outlets and conference functions.

05/2015-02/2020 Carrot Tree Kitchen, Williamsburg, VA
Title-Head Baker
production baking for retail, wholesale and custom order.

03/2013-05/2015 The BBQ Exchange, Gordonsville, VA
Title- Pastry Chef/Assistant Kitchen Manager
Volume baking for retail and catering business, as well as overseeing and assisting with volume bread production and vendor ordering. Overseeing and assisting prep and line cooks.

05/2012-03/2013 Thirty-Seven North Restaurant, Virginia Beach, VA
Title-Pastry Chef
Collaborated with executive chef to design seasonal dessert menus and house breads as well as special event wine dinners.

03/2012-05/2012 Flour Child Bakery, Virginia Beach, VA
Title-Baker
Baked all scratch items for retail sale, including cakes for custom order.

04/2011-03/2012 Terebinth, Chesapeake, VA
Title- Baker
Baked all scratch items for retail and special order.

09/2009-01/2011 Carrot Tree Kitchens, Williamsburg, VA
Title- Baker
Baked all scratch items including cakes, pies, bars, cookies, breads and custards for restaurant service and special order.

08/2008-08/2009 Westminster-Canterbury on the Bay, Virginia Beach, VA
Title- Apprentice Pastry Chef
Volume baking of desserts and breads for resident dining.

Education:

	02/2007- 02/2008	The Restaurant School at Walnut Hill College, Philadelphia, PA, Pastry Arts
Arts	5/2003-12/2005	Tidewater Community College, Norfolk, VA, Culinary
	1992-1996	Deep Creek High School, Chesapeake, VA