

# Lee G. Mazor

305-788-5522 \* Lee@LoveLeeBakeshop.com

[www.loveleebakeshop.com](http://www.loveleebakeshop.com)

[www.instagram.com/loveleebakeshop](http://www.instagram.com/loveleebakeshop)

## Education:

<b>The Culinary Institute of America</b>	Hyde Park, NY	12/2012
Received Associate in Occupational Studies, Baking and Pastry Arts		
<b>Florida International University</b>	Miami, FL	6/2003
Received Master of Business Administration with a concentration in E-commerce		
<b>Florida State University</b>	Tallahassee, FL	6/2001
Received Bachelor of Science, Management Information Systems		

## Experience:

	<b>Storks Bakery and Cafe</b>	Fort Lauderdale, FL	
<i>Pastry Chef</i>			4/2017 – Present
<ul style="list-style-type: none"><li>• Bake and decorate all cakes for pastry case</li><li>• Inventory and fill all pastry items as needed daily</li><li>• Create new pastry items</li><li>• Decorate custom cake orders</li><li>• Ensure ordering of ingredients is done as needed</li></ul>			
	<b>32 East Restaurant</b>	Delray Beach, FL	
<i>Pastry Chef</i>			07/2015 – 4/2017
<ul style="list-style-type: none"><li>• Seasonally create new menus to coordinate with local farm availability</li><li>• Create new bread and dough recipes</li><li>• Control food waste and over purchasing to keep food cost at a minimum</li><li>• Put menu together and teach classes for specialty dinners</li><li>• Coordinate with chef to assist with any new menu changes that involve doughs or bread items</li></ul>			
	<b>1826 Restaurant and Lounge</b>	Miami Beach, FL	
<i>Pastry Chef</i>			10/2014 – Present
<ul style="list-style-type: none"><li>• Create new menu items for events or as needed.</li><li>• Schedule employees according to reservation count. Maintain budgeted labor costs and control overtime.</li><li>• Negotiate with suppliers for best prices.</li><li>• Control food waste and over purchasing to keep food cost at a minimum</li><li>• Supervise kitchen to ensure that all items are sent out in a timely and appealing fashion.</li><li>• Interact with guests when necessary.</li></ul>			
			02/2014 – 10/2014
<i>Chef de Partie</i>			
<ul style="list-style-type: none"><li>• Ensure that station is set up and ready for dinner service, plate desserts throughout service</li><li>• Create daily petit fours to be served with guest checks</li><li>• Produce sufficient mis en place for all desserts on the menu</li></ul>			
<i>Jr Chef De Partie</i>	<b>Gotham Steak, Fontainebleau Resort</b>	Miami Beach, FL	11/2013 – 02/2014
<i>Commis 1</i>	<b>Hakkasan, Fontainebleau Resort</b>	Miami Beach, FL	01/2013 – 11/2013
<i>Pastry Finisher</i>	<b>Apple Pie Bakery Café, The CIA</b>	Hyde Park, NY	4/2012 – 12/2012
<i>Pastry Extern / Cook 3</i>	<b>The Four Seasons Resort</b>	Palm Beach, FL	12/2011 - 4/2012
<i>Scheduling Coordinator</i>	<b>ADT</b>	Miramar, FL	6/2010 – 3/2011
<i>Project Manager</i>	<b>The Place for Tile, Inc</b>	Miami, FL	5/2005 – 5/2010