

## OBJECTIVE

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To obtain employment in the hospitality industry where I can utilize and expand the skills I have learned

## EDUCATION

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**Culinary Institute of America** March 2015-December 2016 Hyde Park, NY  
Associates in Occupational Studies, Baking & Pastry Arts

**Syosset High School** September 2008-June 2012 Syosset, NY  
Graduated with a Regents Scholar Diploma  
Advanced Placement credits taken- Statistics, Calculus, English, Environmental Science  
Member of Junior Varsity Cheerleading Team  
President of Gay-Straight Alliance

## PROFESSIONAL EXPERIENCE

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**The Inn at Pound Ridge by Jean-Georges**, Cook Pound Ridge, NY Dec 2016-Nov 2017  
Mixed, shaped, and baked bread; produced and prepped all menu components for pastry; plated and finished all menu options for pastry; worked garde manger shifts full time doing night time line service as well as light production and prep work.

**Nic L Inn Wine Cellar**, Seasonal Server/Busser Poughkeepsie, NY Oct 2016-Jan 2017  
Presented specials of the day; upsold beverages by assisting with wine pairings; brought drink and food orders to tables; used a point of sale program for guest orders; polished silverware and glassware; bussed/reset tables

**Stein Eriksen Lodge**, Pastry Extern Park City, UT Nov 2015- Mar 2016  
Finished cakes frequently; came up with and created daily items for the dessert buffet; production for a la carte menu; production for dessert buffet; assisted in high volume banquet plating.

**711**, Sales Associate Hicksville, NY Jan 2015- Mar 2015  
Made coffee and hot food; cleaned coffee wells, soda machine, slurpee machine, iced coffee machine, and hot chocolate machine; took inventory and placed orders for store; stocked shelves

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**Ayhan's Shish Kebab, Server**

Great Neck, NY

Sep 2013- Sep 2014

Greeted and seated customers; brought drink and food orders to tables; rang up the order for tables as well as take out, placed checks on tables; bussed tables; made change for customers.

**Ayhan's Shish Kebab Restaurant, Hostess**

Plainview, NY

Mar 2012 – Aug 2012

Took take-out orders by phone and in person; packed take-out orders; greeted and seated customers; occasionally served tables.

**Fulton & Prime Fish and Steak House, Seasonal Hostess**

Syosset, NY

Nov 2011 – Mar 2012

Took take-out orders by phone and in person; greeted and seated customers; made reservations and planned seating for busy days.

**Tasti dLite, Sales Associate**

Scottsdale, AZ

Nov 2010 – Apr 2011

Prepared, made, and served ice cream; rang up purchases; cleaned store; cleaned up dishes and equipment

## CERTIFICATIONS

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Serv Safe Certified (2015)