

Jennifer A. Whyte

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SUMMARY

Honors graduate of The Culinary Institute of America with a deep passion for creating exceptional pastries and confections. Highly organized and self-driven, with experience ranging from high-volume Forbes 5-Star resorts to independently running a storefront bakery department. I pride myself on executing recipes to exact specifications while continuously exploring new, creative flavor profiles. Relocating to Raleigh, NC, and excited to bring my dedication and foundational skills to a dynamic new kitchen.

EDUCATION

The Culinary Institute of America, Hyde Park, NY **Sep 2022 – Apr 2024**
GPA: **3.61**

- Associate in Occupational Studies, Baking and Pastry Arts
- Graduated with Honors at the world's premier culinary college.
- Educated by professionals in advanced baking principles, contemporary cakes, production of pastries, chocolate and confections, and artisan breads.

Erie County Technical School, Erie, PA **Sep 2018 – May 2022**

- Culinary, Baking and Pastry Arts Program.
- Achieved 2022's Outstanding Senior Award.

PROFESSIONAL EXPERIENCE

Gearharts Fine Chocolates, Richmond, VA **Sep 2024 – May 2026**
Baker/Pastry Cook

- Served as the sole in-house baker, taking full responsibility for the daily preparation, baking, and finishing of all menu items.
- Designed and executed creative dessert specials for holidays and special events, using seasonal themes and ingredients.
- Executed 100% of the prep and production for the entire bakery menu while independently maintaining strict quality and safety standards.
- Controlled inventory levels and placed all vendor orders to support daily operations and seasonal demand.

Salamander Resort and Spa, Middleburg, VA **May 2023 – Aug 2023**
Pastry Internship

- Completed hands-on training across all kitchen areas within a AAA Five-Diamond, Forbes 5-Star Resort.
- Supported high-volume dinner and lunch hotlines, as well as large-scale banquet event production.
- Demonstrated proficiency in executing recipes with precision and consistency, contributing to the high standards of quality and service.

SKILLS

- Techniques: Plated Desserts, Chocolates & Confections, Contemporary Cakes, Artisan Breads, Recipe Scaling, Strict Formula Adherence.
- Kitchen Operations: High-Volume Banquet Production, Lunch/Dinner Hotline, Precision & Consistency.

CERTIFICATIONS

- ServSafe Food Manager **Jan 2022 – Jan 2027**