Marisol Thackeray-Oyelaran

Pastry Chef, Plated Desserts and Viennoiserie

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SUMMARY

Pastry chef with 8 years in restaurant and hotel pastry kitchens, leading pastry for a 160-seat restaurant that plates 140-190 desserts on weekend nights and bakes its own bread and morning pastry. Lifted dessert attach rate from 22% to 31% of checks, brought pastry cost from 27% to 23%, and manages a team of 4. ServSafe Manager certified.

EXPERIENCE

Pastry Chef — Cinder & Quince Brasserie

Miami, FL · May 2022 – Present

- Lead pastry for a 160-seat brasserie, plating 140-190 desserts on Friday and Saturday nights and baking 6 breads and 4 viennoiserie items daily.
- Raised the share of checks with dessert from 22% to 31% in a year by rebuilding a 7-item dessert menu around 3 shareable plates.
- Brought pastry cost from 27% to 23% by switching to couverture bought in 10 kg blocks, batching ganache bases and turning bread ends into a bread pudding special.
- Schedule and train a pastry team of 4, writing 60+ recipe cards with gram weights, bake times and plating photos.
- Produce 8-12 custom celebration cakes a week for private dining, growing cake orders by about 40% after adding an online order form.

Pastry Cook — Hotel Palmetto Verandah

Fort Lauderdale, FL · Jun 2018 – Apr 2022

- Laminated croissant and danish dough for a 300-room hotel, turning out 450-600 breakfast pastries a day.
- Built plated desserts for banquets of up to 350 guests, finishing every plate within the 20-minute service window.
- Cut weekly pastry waste by about 18% by baking morning items in 2 waves based on overnight occupancy.

SKILLS

Pastry: Plated desserts, lamination, viennoiserie, sourdough, chocolate tempering, sugar work, entremets

Cakes and events: Tiered cakes, fondant and buttercream finishing, tasting menus, banquet dessert production

Kitchen management: Pastry costing, ordering, par levels, production schedules, recipe cards

Food safety and tools: ServSafe Manager, allergen labelling, deck and combi ovens, sheeter, blast chiller

CERTIFICATIONS

ServSafe Food Protection Manager, 2024

Florida Food Handler Certificate, 2024

EDUCATION

Diploma in Baking and Pastry Arts, Biscayne Culinary Institute, 2017

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