



Pastry Chef Jean-Rony Fougère

OBJECTIVE

My goal is to obtain a position in a professional atmosphere that will present me with new and challenging ideas and concepts, my strong initiative and exceptional organizational skills, combined with my ability to work well under pressure, will enable me to make a substantial contribution. I believe that a challenging environment will allow me to best utilize my skills to give clientele my best work.

PROFESSIONAL EXPERIENCE

<i>2009 - Present Founder - Instructor</i>	Fern Pastry Studio	Brooklyn, NY
<i>2015 - Present Pastry Consultant</i>	Negril BK I worked two days a week. Responsible for creating desserts and production.	Brooklyn, NY
<i>2015 - Present Pastry Chef</i>	Jack The Horse Tavern I worked as a part-time pastry chef 5 days a week. Responsible for creating new desserts and production.	Brooklyn, NY
<i>2005 Pastry Chef</i>	OYA Restaurant & Lounge Opened on day one Pastry Chef Supervised staff of two, daily ordering, menu planning, food cost	Washington, DC
<i>2003 – 2005 Pastry Chef</i>	Soho House Opened on day one Pastry Chef Supervised staff of three, daily ordering, line service, production	New York, NY
<i>Spring 2005 Pastry Chef</i>	Smith Opened on day one, Managed Supervised staff of one, menu planning, line service, production	New York, NY
<i>2001 – 2002 Pastry Chef</i>	92 Restaurant Opened on day one Supervised staff of one, line service and production	New York, NY
<i>1999 – 2001 Pastry Assistant</i>	Café Boulud Responsible for all dessert production (day and night shifts) and lunch/dinner line service	New York, NY
<i>1999 Student Team Member</i>	U.S Pastry Team Coordinated and organized all of Pastry Team's practice sessions	Lyon, France
<i>1998 – 1999 Pastry Assistant</i>	Aquavit Responsible for production and dinner line service	New York, NY
<i>1997 Internship</i>	Waldorf Astoria Assisted staff with production Responsible for Banquet and Sunday Brunch	New York, NY

EDUCATION

<i>1997 – 1999</i>	Hudson County Community College Associate Degree in Culinary Arts	Jersey City, NJ
<i>1993 – 1997</i>	Park West High School Culinary arts student in training	New York, NY
<i>1993</i>	Sheer Elegance School Cake Decoration Certificate of Merit	Brooklyn, NY

CERTIFICATES AND LICENSES

<i>1997</i>	Park West High School, Pastry Top Honor / UFT Home Economics Student of the Year.
<i>1996</i>	Quality Sanitation Management, Educational Institute of American Hotel & Motel Association.
<i>1996</i>	CPR and First Aid License, American Red Cross Center.