

VICTORIA ALICIA LANZA

PASTRY CHEF

CONTACT



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Pasig City, Manila Philippines

EDUCATION

Bachelor of Science in Hotel, Restaurant and Institution Management

De La Salle University College of St.
Benilde

May 2005 - October 2008

CAREER OBJECTIVE

To find a suitable, challenging and growth oriented position where I can best utilize my skills, knowledge and full potential to a maximum level enabling me to contribute to the organization.

SKILLS

- Customer Service Oriented
- Good at Communication
- Critical Thinking and Management skills
- Ability to stand and work long hours
- Work independently and collaboratively
- Empathy and Compassion
- Ability to carefully read and follow directions
- Flexibility in work duties and schedule
- Good teamwork skills
- Easily adjusts to different work environments and shifts
- Can work even under minimum supervision
- Excellent physical stamina and the ability to multitask
- Highly Motivated and Good Listener
- Capability to Work under Pressure
- Ability to prioritize
- Can undergo training

WORK EXPERIENCE

Pastry Chef

We Knead Pastry Shop - Pasig, Philippines

June 2021 - Present

- Creates, research and develops new recipes and menu for the shop.
- Oversees daily operation.
- Manage food costing and inventory.
- Sets standard operating procedure for the breads and pastries .
- Establish maintenance and cleaning schedules for equipment, storage, and work areas.
- Ensure compliance with applicable health codes and regulations.

Pastry Chef de Partie

Sands Cotai Central / Londoner Macau - Macau, China January 2017 - March 2021

- Responsible for production in the commissary kitchen which produces items for the three other hotel properties, In Room Dining, Club Lounge, Lobby Lounge, Banquets and Buffet Restaurant .
- At times also in charge for the production of ice cream for the commissary kitchen and also for the garnishing of the lunch and dinner buffet as well as the banquet items.
- Part of the pre-opening team of Londoner Macau (March 2021).

Pastry Commis 1

Shangri-La Hotel Doha - Doha, Qatar

May - November 2016

- In charge of the dessert production for the Ala Carte of the three specialty restaurants, an All Day Dining Restaurant, In Room Dining, Lobby Lounge and the Pool Bar.
- Trained to handle food safety and hygiene protocol as per the SFSMS standard requirement.

Pastry Cook

Holland America Lines - M/S Oosterdam

January - October 2015

- Responsible for all dough production of pastry and main kitchen like Pastry shells, Pie shells, Vol au Vent, Mille Feuille, Napoleon, etc.
- Is also the one that does production of items such as trifle, biscotti, truffle, tuilles, and marzipan decoration.

Pastry Commis 1

Amanpulo - Palawan, Philippines

November 2011 - July 2014

- Responsible for the production of Ala Carte desserts in all of the restaurant outlets of the resort.
- Handles guests that need special attention (Gluten, Egg and Dairy Free)
- Relieves the baker shift - in charge of making the lunch and dinner bread.

Pastry Commis 3

Bellevue Manila - Alabang, Philippines

October 2008 - August 2011

- In charge for the production of items for the function and the restaurant buffet.
- Responsible for the production of Ala Carte(s).
- Front liner in terms of customer service.