

# Robert Gonzalez

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<https://chefsroll.com/chefrobert>

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## Summary

A creative, passionate, and energetic pastry chef looking to expand knowledge and experience in the kitchen.

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## Skills

- Knowledgeable and experience working kitchen equipment
- Food cost management and control
- Menu planning and development with the seasons
- Extensive understanding of culinary terminology
- Leader in the kitchen
- Kitchen management
- Chocolate tempering
- Schedule management
- Maintain an organized service line
- Team player
- Maintaining full stock on all pastry items
- Pre-plans and prepares for large events
- Detail oriented
- Banquet planning and execution
- Hard working, punctual and reliable
- Excellent communications skills
- Approachable
- Fast learner
- Excellent math skills
- Fluent in English and Spanish
- Listens well to Advice and Critiques
- Ability to serve a spoon quenelle

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## Career

### Head Pastry Chef

[Tuyo Restaurant](#) / [Miami Culinary Institute Café](#)

February 2012 -Present

Miami, FL

In charge of managing and maintaining Tuyo Restaurant's fine dining dessert menu as well as the bakery items for the Miami Culinary Institute's Café which is staffed by culinary students. Designing a dessert menu which reflects the vision of the Contemporary American restaurant as well as the seasons.

In addition to completing my studies at Miami Culinary, I worked under Chef Norman Van Aken who premiered and headed Tuyo from November 2011 until January 2014.



- Creating a unique and upscale dessert menu as well as stunning visual presentation.
- Responsible for maintaining all fresh components for the dessert line.
- Producing fresh bakery items for the Café every day and keeping the case full.
- Placing orders for maintaining stock on all products for both operations.
- Schedule management for the Pastry Cooks.
- Prepare and maintain petit fours for guests each evening.
- Maintaining Cheese Course with seasonal made jams and jelly.
- Made and maintained sourdough starter for fresh bread baked daily.
- Maintained a clean and organized pastry kitchen as well as the pastry line for service.
- Lead by example, patiently taught assistants techniques and recipes.
- Plating all dessert items through service every evening.
- Produced and spun all ice creams and sorbets in house.
- Responsible for closing down the pastry line and kitchen at the end of every night.

- Communicate with servers if there were to be an allergy on a certain table. To provide additional options or substitutions.
- Preparation for large parties and catering both on and offsite.
- Ensured in keeping to the safety and sanitation rules.

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<b>Academic</b>	Miami Culinary Institute Culinary Arts Management, AS	2011 – 2014
	University of Illinois Champaign- Urbana Physics	2008 – 2010

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<b>Portfolio</b>	 <a href="https://chefsroll.com/chefrobert">https://chefsroll.com/chefrobert</a>
	 <a href="https://instagram.com/chefrobertdaniel">https://instagram.com/chefrobertdaniel</a>

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### References

**Chef Victor Santos**

Executive Chef Tuyo Restaurant  
(305) 281-9596

**Executive Pastry Chef Max Santiago**

Former Pastry Chef, Tuyo Restaurant  
Executive Pastry Chef, Thomson Hotel Miami Beach  
(786) 734-4564

**Jim Carrol**

Head Manager & Coordinator, Tuyo Restaurant  
Miami Culinary Institute  
(954) 907-3608

**Chef Collen Engle**

Culinary Institute Director/Instructor, Miami Culinary Institute  
(502) 593-7003

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<b>Links</b>	<a href="http://tuyomiami.com/">Tuyo Restaurant</a> http://tuyomiami.com/
	<a href="http://www.miamidadeculinary.com/">Miami Culinary Institute</a> http://www.miamidadeculinary.com/

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