

Elena Appolloni

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Education

Humber Institute of Technology and Advanced Learning, September 2016 – April 2019

- Advanced Chocolate and Confectionery Artistry (Sept 2018 – April 2019)
 - Graduate Certificate, Graduated with Honours
- Baking and Pastry Arts Management (Sept 2016 – April 2018)
 - Diploma, Graduated with Honours

Work Experience

Eataly Toronto, October 2019 – December 2019

- Pastry Cook (Gelato Maker)
 - *solely responsible for running the gelato kitchen, various tasks included preparing fresh gelato and sorbetto daily, coordinating with the pastry kitchen and gelato counter regarding inventory and production, creating documents for tracking sales and the production of gelato/sorbet, maintaining a clean work area and adhering to strict food safety standards*

Moxie's Bar and Grill, August 2019 – October 2019

- Prep Cook
 - *performed multiple positions in the prep hall, some responsibilities included preparing baked desserts, grains for side dishes, fish (marinated, seared), sauces, ribs, cooked pasta, chicken (brined, marinated, fried), vegetables (coleslaw, cut greens, side dishes), roast beef, sliced meats, and fried items (jalapeño chips)*

The Humber Room, January 2019 – April 2019 (Work-Study for the Winter Semester)

- Cook
 - *responsible for multiple positions in the on-campus learning restaurant, primarily garde manger (salads and desserts) and pizza/sandwiches*

The Credit Valley Golf and Country Club, March 2018 – August 2018

- Pastry Chef
 - *made fresh bread daily, decorated cakes and various baked goods, prepared all the desserts for banquet events, weddings, and The Valley Grill (a la carte restaurant)*

Internship Experience

The Credit Valley Golf and Country Club, January 2018 – March 2018

- Baking and Pastry Intern
 - *worked with the Executive Chef to develop the new kitchen position of Pastry Chef*

ChocoSol Traders, June 2017 – August 2017

- Chocolate Production Intern
 - *prepared ingredients and moulds, assisted in moulding chocolate, un-moulded and packaged chocolate, ensured hygiene and cleanliness standards were upheld, provided secondary assistance with ChocoSoil and Tortilla Project initiatives when needed*

Volunteer Experience

The Culinary Federation of Canada (Toronto Branch)

- 2019 National Conference – *prepared dessert item for Icebreaker event, assisted with prep for entrée, plating of salad, and prep/plating for dessert courses of President’s Gala Dinner*
- Humberlicious 2019 – *helped with preparation and plating of dessert for fundraising event*

Humber Institute of Technology and Advanced Learning – School of Hospitality, Recreation, and Tourism

- Open House (April 13th, 2019) – *helped with preparation and demonstration of molecular gastronomy live-action station, spoke to prospective students and parents*
- College Day at Queen’s Park (April 1st, 2019) – *helped prepare a variety of items for sampling/display, spoke with government officials about Humber’s programs*
- Open House (November 17th, 2018) – *helped prepare a variety of desserts for sampling/display, helped set up bake lab, spoke to prospective students and parents*
- Info Night (January 18th, 2018) – *helped set up for presentation, spoke to prospective students and parents about the program and admissions process*
- Orientation (August 30th, 2017) – *helped set up for presentation, spoke to incoming students about the program and what to expect for the upcoming year*
- Open House (April 8th, 2017)– *helped set up for presentations, spoke to prospective students, helped clean up bake lab at the end of the day*

Humber Institute of Technology and Advanced Learning – Baking and Pastry Arts Club

- VP/Administrative Manager and Communications Coordinator (September 2017 – August 2018) – *organized general administrative matters, responsible for scheduling meetings, main line of communication between supervising Chef and general members*
- First Year Representative (September 2016 – August 2017) – *helped with bake sale production, attended general meetings, Vice-President-Elect for 2017-2018*

Skills

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| • Punctual, resourceful, and enthusiastic learner | • Outstanding organization and leadership skills |
| • Quick learner who can easily adapt to new situations | • Exceptional memorization and multi-tasking skills |
| • Strong communication and customer service skills | • Moderate French and Spanish |
| | • Average typing speed of 90 WPM |

Achievements & Awards

- School of Hospitality, Recreation, & Tourism Dean’s Award 2017 – 2018
- Dessert Category Winner at the 2014 Iron Chef Mavs Cooking Competition hosted by Lisa Marie Restaurant

Memberships & Certifications

- Young Chef Member of The Culinary Federation (Toronto Branch) June 2019 – Present
- Wine & Spirit Education Trust – Level 2 Award in Wines and Spirits
- TrainCan, Inc. Food Safety Training – BASICS.fst (4th edition)
- Smart Serve Ontario