

# Jay I. Miyabara

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**Professional Objective:** To obtain an entry level position in which to express my passion for baking such as a pastry chef or baker in the south bay area.

## Highlights of Qualifications

- Successfully completed hands-on coursework covering topics including pastry dough, cake production, fillings, pies, cookies, tartlets, and creams, to the art of baking breads
- Successful track record in time management and daily attendance
- Consistent recognition for outstanding achievement in the classroom
- Proven leadership experience

## Work Experience:

Professional Culinary Institute  
Student, Baking and Pastry Arts

Campbell, CA  
10/2007 – Present

- Develop pre-existing baking skills under the direction of the world renowned, Chef Bo Friberg, CMPC
- Entrusted with regular sous chef duties
- Directed kitchen clean-up procedures in chef's absence
- Prepared basic to advanced pastries and breads
- Mentor less advanced classmates
- Achieved perfect record of classroom attendance

Regal Entertainment Group  
Assistant Manager, Edwards Theaters

Fresno, CA  
07/2002 – 10/2007

- Provided on-call emergency shift coverage during on and off-peak hours
- Delivered amazing customer service to the public at large
- Accepted cash payments and leveled registers
- Supervised 50-100 employees on any given shift

FDE, Inc.  
Sales Associate & Cashier, Kettle Corn

Fresno, CA  
12/2000 – 10/2007

- Solicited new customers and developed new leads
- Accepted cash payment for goods
- Delivered superior customer service with a smile

## Education:

Professional Culinary Institute  
Pending, Diploma of Baking and Pastry Arts  
Serve safe 30 hour Certification, 10/2007

Campbell, CA  
Candidate 04/2008

Fresno City College  
A.S. Mathematics Degree

Fresno, CA  
Graduated 06/2004