



MARY DANIEL

PASTRY CHEF, CAKE BAKER, DECORATOR, ARTIST

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📍 Lagos, Nigeria

🌐 Nigerian

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KEY COMPETENCE

Physical Organisation
🏆 Creative thinking, Effectiveness, Productivity

Planning
📅 Analyzing Issues, Decision Making, Project Management, Strategic Planning

Team Work
👥

Leadership
⚙️ Effective leading, teaching and learning in a team

Self-motivation
📶 Internal drive to achieve, produce, develop and keep moving forward

Communication
💬 Active Listening, Clarifying and Summarising, Providing Feedback, Developing Trust and Rapport

Minimal Supervision
👤 Independent, little or no instructions for every new task

ABOUT ME

Artistic, creative, modern and organized cake and pastry decorator with 5 years experience (in wide range of skills includes baking, chocolate modeling, desserts, buttercream, fondant, gum past, sugar craft works etc) focused on skillfully creating and decorating custom cakes and pastries for all occasions while ensuring superior customer service.

WORK EXPERIENCE

● 2015 - 2019

Cakes By Marie

Pastry/Cake Baker, Decorator, Artist, Lagos Nigeria

- Communicate with customers and created their cake visions based on theme, color coordination and inscriptions.
- Processed cake and pastry orders adhering to time constraints
- Procured, verified and monitored quantity and quality of ingredients, tools and equipment.
- Work with all types of chocolate, icing, whipped, buttercream, fondant, gum paste.
- Hand Carved cakes to specific 3D shapes, size and design.
- Made edible 3D flowers and figurines.
- Made edible and non-edible toppers (Paper Art)
- Complied with shelf-life guidelines, regulations regarding food care, kitchen safety, hygiene and sanitization of cooking areas.
- Created and maintained a full display presentation.
- Ensured work areas and ovens were clean and operating properly.
- Decided on color combinations and effects
- Creatively solved cake, icing and customer related issues
- Paid strong attention to details, as well as safe food handling procedures
- Work over night and flexible schedules (days, evenings, weekends, and holidays)
- Developed Strong customer relations
- Delivered excellent customer service.

PROFESSIONAL SKILLS

- ⚡ Baker
- ⚡ Cake decorator
- ⚡ 3D cake carving
- ⚡ Buttercream skills
- ⚡ Wedding cakes
- ⚡ Sugar craft works
- ⚡ Chocolate modeling
- ⚡ 3D edible figurines
- ⚡ Fondant Skills
- ⚡ Pastry art
- ⚡ Edible Cake Toppers
- ⚡ Non-edible cake toppers(paper craft)
- ⚡ Superb color combinations
- ⚡ Royal icing
- ⚡ Food safety
- ⚡ Cake artist
- ⚡ Creative
- ⚡ Artistic
- ⚡ Hygiene

LANGUAGES

English

INTERESTS

- ♥ Cooking
- ♥ Baking and decorating
- ♥ Photography
- ♥ Sports
- ♥ Meditation

EDUCATION

● 2006 - 2009

W.A.E.C

Saint Francis Catholic secondary School , Lagos, Nigeria

PROFESSIONAL EXPERTISE

Pastry/Cake baking and decoration is an art, neatness, strong quality skills which I possess and can be seen on my portfolios Below:

I am able to perform all necessary functions effectively and have a demonstrate ability to:

- Work directly with clients to take special orders without supervision.
- Bake and decorate cakes, pastry in accordance to client specifications.
- Hand-carve cakes into specific 3D shapes and size.
- Make edible 3D figurines with chocolate, fondant or gum paste.
- Work with all forms of cream, chocolate modeling, confectionery icing.
- Mix icing, use colors and produce specific frostings, fillings for cakes.
- Create custom novelty cakes and pastries for clients.
- Provide prompt and courteous customer service.
- Provide information to customers and resolved any complaints.
- Apply personal creative touches when special order to do so by clients.

Please review some of my works attached, More of my MOST RECENT works can be seen on:

Instagram @cakezbymarie

Instagram: <https://www.instagram.com/cakezbymarie>



