

CHRIS K. UYEHARA

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SUMMARY OF QUALIFICATIONS

Professional Pastry Chef - cake decorating, French pastries, Swiss candy, chocolate are, sugar pulling and casting.

Professional Ice Carver - 2008 NICA Ice Carving Competition * Silver Medal
2008 World Ice Carving Competition * Multi-Block *
Bronze Medal
2009 Winter Lude Ice Carving Competition *
Bronze Medal

- * Broad-based experience teaching and mentoring culinary students.
- * Proficient theme dinner creator and manager
- * Developed new product lines for restaurants

WORK EXPERIENCE

- 2006 - Current Syracuse University Syracuse, New York
Chef Instructor
- * Teach professional baking, fine pastries and desserts, and introduction to culinary.
- 2008 Bistro 1 Auburn, New York
Chef
- * Assisted with menu development and Dessert menu. Assisted with restaurant opening.
- 2005 - 2009 Savannah Dhu Clyde, New York
Pastry Chef
- * Upgrade pastry program, cross trained, implemented fusion cuisine into menu.
- 2002 - 2005 Rosalie's Cucina Skaneateles, New York
Pastry Chef
- * Managed operation, developed product line, designed and baked products for retail and wholesale. Specialized in creating wedding cakes.
- 1997 - 2002 Patisserie Skaneateles & Baldwinsville, New York
Pastry Chef
- * Designed and managed operation, developed product line, designed and baked products for retail and wholesale and assisted catering events.