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# Alexa Wellnitz

## Professional Summary

I am a Culinary school graduate with knowledge and practice in artisan bread, sugar work, chocolate work and in decorating cakes. I am passionate about all kind of foods and am looking to gain as much experience and knowledge as I can, within the baking and pastry industry. I am flexible, quick to adapt and able at working under pressure. Additionally, to expand my skills and knowledge, I started the Culinary Arts Program.

## Work Experiences

**Hansel & Gretel Bakery – Baker & Decorator** Nov 2021-Currently  
Maple Ridge, BC

- Decorating Customer Ordered Cakes
- Muffin Batters/ Cookie dough
- Producing, Baking & Decorating Pastries

**The Pastry Box – Crusty Crumb Bakery LTD.** Jun 2021-Oct 2021  
Coquitlam, BC

- Cooling, taking out rings, & cutting cakes
- Producing different kind of icings
- Making recipes in large quantities for 200-400 Cakes, only
- Decorating small & large Cakes, up to 10"
- Handling all big machines & equipment
- Packaging Cakes & Pastries
- Working efficiently and fast with frozen products
- Producing & decorating Cookies

**Bruce's Country Market - Baker** Aug 2020-Jun 2021  
Maple Ridge, BC

- Production of all doughs, breads, and pastries
- Development and preparation of all baking and pastry of daily production
- Handling and use of all machinery and equipment
- Packaging and labeling of goods and supplies
- Maintaining cleanliness and safety of all kitchen equipment and ovens
- Time, organization, and multitasking skills
- Assistance with stock control and inventory
- Following food safety and sanitation regulations

## Contacts

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### LinkedIn

<https://www.linkedin.com/in/alexa-wellnitz-00b4b41a8/>

### LCI Portfolio

<https://www.lcieducation.com/en/portfolios/students/62893.aspx/#fndtn-projects>

## Education

**LaSalle College** Jan 2020 – Dez 2022  
Vancouver, BC

Baking & Pastry Arts Diploma 2021

Culinary Arts Diploma (in Progress) 2022

**Highschool Graduate** 2017

Franziskus-Gymnasium Vossenack  
Germany

## Certifications

- Food Safe Level 1: 2020 - 2025
- Serve it Right: 2019 - 2024
- Baking & Pastry Arts 2021  
Diploma with Deans List  
& outstanding Achievement

## Skills

- Fluent in German, English
- Adaptive and creative
- Team player
- Organized
- Flexible

• **Frings Steuerberatungsgesellschaft mbH** **Feb 2019-Oct 2019**

**Office Assistent**, Aachen, Germany

- Handling client's requirements on the phone and directing them to staff members
- Preparing documents and packages
- Attending and interacting with clients
- Working on excel-sheets and helped to reconcile booking accounts
- Sorting and organizing files and documents

**Volunteer - Farms**

**Oct 2017 – Oct 2018**

Canada

- **Sweetwood Farm**, Nova Scotia Canada. (Goat Cheese Farm)
  - **Beyond Expedition**, Yukon (Dog Sledding)
  - **Nanny**, Yukon; Vancouver island
  - **Kirtzinger Quarter Horses**, Alberta (Horse and Cattle Ranch)
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*References available upon request.*

