



# Eliane Cristina Macedo

*Pastry Chef | Over 10 Years of Experience*

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👤 36 years

🏠 Fortaleza -Ce Brazil

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## OBJECTIVE

To contribute as a pastry chef in events or establishments the U.S., leveraging over 10 years of experience in elegant desserts and custom cakes, seeking seasonal opportunities for the 2025-2026 winter season with H-2B visa sponsorship.

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## EDUCATION

Chocolate Course, Fortaleza, Brazil | 2018

- Training in tempering, modeling, and creating bonbons and chocolate desserts.

*Artistic Cakes Course, Fortaleza, Brazil | 2018*

*- Specialization in themed cake design, including fondant sculpting and advanced decoration*

Decorated Cookies Course, Fortaleza, Brazil | 2017

- Mastery of royal icing techniques and custom cookie design for events.

Pastry Arts Course, Senac, Fortaleza, Brazil | 2016

- 9-month training in baking, fine desserts, and cake decoration

High School Diploma, Fortaleza, Brazil 2006

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## SKILLS

- Creating Elegant Desserts (pâte à choux, ganache, brown sugar)
- Cake and Cookie Decorating (royal icing, chocolate modeling)
- Artistic Cakes and Custom Desserts
- Line cooking skills such as frying and grilling
- Teamwork and High Pressure Environments
- Food Safety
- Time Management

## PROFESSIONAL EXPERIENCE

Grupo Illa Maré, Fortaleza, Brazil | Pastry Chef  
08/2024 - Present

- I have produced sophisticated desserts, including fine pastries, for events with up to 300 guests, using techniques such as pâte à choux, ganache and mousses.
- Time management ensuring high quality and deadlines.

Overdoce Confeitaria, Fortaleza, Brazil | Pastry Chef  
02/2021 - 01/2023

- I founded and managed a bakery, creating themed cakes, fondant-decorated cookies and chocolate desserts for events with up to 300 guests.
- I have developed over 1,000 custom cakes, focusing on aesthetics and flavor

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Colosso Lake Lounge, Fortaleza, Brazil | Pastry Chef  
11/2016 - 02/2018

- Created high-quality desserts, such as pies and fine pastries, for VIP guests, using brown sugar and decorating techniques.
- Collaborated in events with up to 200 guests, maintaining standards of excellence.

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Superdeli Indústria e Comércio de Alimentos, Fortaleza, Brazil | Pastry Assistant  
04/2014 - 07/2014

- Assisted in the production of industrial desserts, improving skills in the production of breads and pastries on a large scale.

## LANGUAGES

- Portuguese: Native
- English: Intermediate (improving daily)
- Spanish: Intermediate

● Visual portfolio available on Instagram



@elianecristinapatisserie (<https://www.instagram.com/elianecristinapatisserie?igsh=MWp1MmV5dnkxbjN5ZA==>)