



Patricia Gressens de Queiroz

Brazilian

Phone number +55 11 973725167

Email: pathucca@gmail.com

[linkedin.com/in/patricia-gressens](https://www.linkedin.com/in/patricia-gressens)

FIELD OF WORK

COOK AND PASTRY.

ABOUT ME

With over 10 years of experience in events and customer service, I am now pursuing my passion for gastronomy as a third-semester Culinary Arts student, with specializations in classical pastry and gluten- and lactose-free pastry.

This background has shaped me into an organized, collaborative, and detail-oriented professional, capable of working in fast-paced environments that demand agility and quick decision-making.

Over the past two years in the culinary field, I have gained solid knowledge and hands-on experience in food preparation and cooking techniques.

Enthusiastic about growing and continuously learning, I am motivated to apply my skills and dedication to contribute to the excellence of a hotel kitchen team.

WORK EXPERIENCE

LINE COOK

In a professional internship, I worked as a line Cook at the Tempo By Hilton Nashville from 05/2024 to 05/2025.

My daily duties included:

- Organize and set up the work stations with ingredients, tools and equipment.
- Carefully prepare the necessary ingredients for preparing the orders, including properly sanitize, cut, chop, portion and store raw and cooked food products, following food safety and hygiene standards.
- Properly store ingredients and finished goods to maintain freshness.
- Season, Cook, bake, fry, boil, grill, sauté, and other cooking methods based on recipe.
- Plating and garnishing dishes correctly, serve in proper portions and ensure stunning presentation.
- Keep my workstation clean and organized and sanitized.
- Wash, organize and disinfect, kitchen areas, tools and equipment to the next period.

PASTRY COOK ENTREPRENEUR

From 02/2023 to 04/2024

At my own delivery company, Pati Cakes & Desserts, I managed all stages of the operation, from administration to production and sales. I was responsible for menu planning, daily preparation of cakes, sweets, and desserts, proper storage and freezing, as well as packaging, decorating, and sales. I executed both traditional and contemporary recipes, including creams, cakes, and pies. My products were sold to small restaurants and snack bars in the neighborhood, and on weekends I provided direct delivery to end consumers.

ASSISTANT PASTRY COOK

Ofner Brazil from 08/2023 to 04/2024

As a member of the pastry team at one of the company's stores, I was responsible for organizing the pastry station with all necessary tools and supplies for menu preparation. I prepared and stored ingredients in compliance with food safety standards to ensure product quality. My duties included cooking, frying, and baking menu items, assembling dishes with attention to presentation, and stocking the display case with portioned desserts. I also maintained cleanliness and organization of work areas to ensure smooth operations for the next service period.

EDUCATION

University/School Name: FMU - united metropolitan colleges - Brazil - SP

Field of Study: Culinary arts - Course: Gastronomy

Start date: 01/2023 - Third semester completed.

University/School Name: Anhembi Morumbi University UAM - Brazil - SP

Field of Study: Tourism and hospitality - Course: Graduation in events

Web site: <https://portal.anhembi.br/> - Complete degree in: 12/2010

LANGUAGES

Native Portuguese

Intermediate English.

CERTIFICATES AND SPECIALIZATIONS

Certificate in Food and Beverage Management

Alison courses & career development

September 2025 - TN - USA

Certificate in Food Handler Training course - ANAB - Accredited -

November 2024 - TN - USA

Pastry chef training - BP Class by Chef Tuani Bonamini

April to September 2023 - São Paulo BR

Pastry techniques - gluten-free and lactose-free food productions - Senac SP

November 2023 - Sao Paulo - BR