

Monica Sciacca

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PERSONAL SUMMARY

- Ability to produce quickly under pressure, without sacrificing quality.
- Good understanding of all key health and sanitation concerns.
- Excellent decision making, teaching, and communications skills.
- Ability to work well under pressure.
- Fluent in Spanish.

PROFESSIONAL EXPERIENCE

Elm Restaurant, New Cannan, CT

February 2012 - Present

Pastry Assistant

Responsible for PM production and dinner dessert plating for high-end, modern American cuisine restaurant. Daily tasks include baking cakes, cookies, and breads, preparing puddings, sorbets and ice creams, sauces, and other mixed components.

SchoolHouse Lunch, Scarsdale, NY

September 2001 - Present

Part-time Kitchen Staff

Private catering company offering healthy lunch alternatives for public school children. Responsible for preparation and assembly of hot lunches for 250-300/school children.

Wilton Industries/Michael's Arts & Crafts, Stamford, CT

December 2011 - February 2012

Part-time Instructor

Instructional classes focused solely on cake decorating methods using butter cream icing, royal icing flowers, gum paste and fondant. Decorating techniques shown consist of flowers, borders, and other accents.

Boathouse of Saugatuck, Westport, CT

March 2011 – June 2011

Intern/Kitchen Staff

Responsible for restaurant café menu creation and assembly; sandwiches and salads, as well as blended fruit & vegetable drink. Assist head chef with preparation of lunch service and prepping of all plated dessert dishes for 90-seat restaurant. Completed all duties in timely fashion while maintaining sanitation standards.

Credit Suisse, New York, NY

April 2004 – May 2010

Associate Risk Analyst

Research and design new investment practices for financial products involving extensive data analysis, risk reporting, and documentation. Promoted twice within the firm.

EDUCATION

The Institute of Culinary Education, ICE (formerly Peter Kump's), New York, NY

June 2011

Diploma, Culinary Arts

Hunter College, New York, NY

June 2000

B.A., Economics

PROFESSIONAL DEVELOPMENT

ServSafe Food Safety Certification

December 2010

Completed Level 1 Wine Essentials Studies at ICE

March 2011

FCI Certificate of Completion in Fondant, Royal Icing & Sugar Flowers course

January 2012

VOLUNTEER EXPERIENCE

Community Health Network of Connecticut Foundation, New Haven, CT

July 2011

Volunteer teaching assistant for "Cooking Matters", involving weekly hands-on courses for children 10/11-years old tutoring on how to prepare fun foods in a healthful, safe and delicious manner, at local YWCA.