

David Blom

8151 East Vista Drive Scottsdale, AZ 85250

Cell: (602) 502-3242

E-Mail: pastrydave@me.com

Experience

P.D.P.V. LLC, Executive Pastry Chef, Nov 2010 to present

Scottsdale, AZ

Planned and designed kitchen and menu for 19,000 sq ft multi-occasional Italian food operation encompassing a fine dining restaurant, casual dining café and retail operation

Fairmont Scottsdale, Executive Pastry Chef, Apr 1998 to Nov 2010

Scottsdale, AZ

Directly responsible for all Pastry Production for AAA Five Diamond Resort with 651 guest rooms & total food revenue of \$31M

- Managed large pastry team of up to 30 pastry cooks
- Lead dessert and specialty bread operation that supported 7 outlets including the Marquesa (AAA Five Diamond Restaurant) and La Hacienda (AAA Four Diamond Restaurant)
- Directed banquet pastry production for 50,000 square feet of meeting space with the largest ballroom capable of seating 2000 guests
- Improved VIP guest retention with introduction of personalized VIP Amenity Service in diverse edible mediums such as sugar, chocolate and pastillage
- Selected to host AAA Five Diamond Awards Dinner for 2001
- Awarded Leader of the Year 2000

Fairmont Beijing, Grand Opening Team, Jun 2009 to Aug 2009

Beijing, China

Selected as a core member in Grand Opening Team for the Fairmont's first operation in China. Trained a team of 10 pastry chefs in chocolate and sugar work. Assisted in planning and execution of grand opening festivities

Fairmont Turnberry Isle Resort and Club, Veranda Pastry Chef, Mar 1997 to Apr 1998

Miami, FL

New World Cuisine dining and Member of The Leading Hotels of the World, Ltd.

Chef Allen's, Pastry Chef, Mar 1996 to Mar 1997

Miami, FL

Miami Tribune Four Star Restaurant specializing in New World cuisine with 120-seats dining room operating 7-days a week

TriBakery, Pastry Chef, Sep 1995 to Jan 1996

New York, NY

Assisted in opening of Robert DeNiro's and Drew Nieporent's Manhattan bakery/café serving traditional comfort food

- Designed a high volume pastry kitchen that produces for retail, wholesales and restaurant commissary
- Developed recipes and pricing structure
- Hired and trained pastry staff

Montrachet, Pastry Chef, Oct 1989 to Jan 1996

New York, NY

Oversaw all aspects of pastry kitchen for a New York Times Three Star Restaurant

- Achieved Three Star rating by New York Times three times during tenure
- Responsibilities included menu planning, recipe development, production and plating of desserts

Bally's Casino Hotel, CIA Extern, Sep 1987 to Jan 1988

Atlantic City, NJ

Roundsman: production kitchen; three restaurants; garde manger; high volume bakeshop.

Bakery Delite, Baker's Assistant, Feb 1980 to Jan 1987

Wilkes-Barre, PA

Baker and assistant in sales; well-rounded experience in preparing and baking breads, cakes, pastries, viennoise and cake decorating.

Culinary Awards and Achievements

Pastry Chef Extraordinaire, Arizona Culinary Hall of Fame, 2010
10 Best Pastry Chefs in America, *Chocolatier Magazine*, 1994
Gold Medal Award – Pastry, American Culinary Federation Competition, 1991
Gold Medal Award – Pastry, American Culinary Federation Competition, 1990
Silver Medal Award – Pastry, American Culinary Federation Competition, 1989

Culinary Education and Professional Development

Albert Uster Imports, Des Alpes Chocolate Methodology, 2007
World Pastry Forum, Baking and Pastry Curriculum, 2003
World Pastry Forum, Baking and Pastry Curriculum, 2002
Notter International School of Confectionery Arts, Chocolate Decoration, 2002
Culinary Institute of America, Associate in Occupational Studies, Culinary Arts, 1998

Gaithersburg, MD
Las Vegas, NV
Las Vegas, NV
Las Vegas, NV
Hyde Park, NY

Media Appearances

Television

- "Extreme Food Sculptors", TLC, 2010
- "Good Morning Arizona", AZ Channel 3, 2010
- "Cooking with Beth and Bill", AZ Channel 3, 2006
- "Baking with Julia [Child]", PBS, 1996

Radio

- "The Jan d'Atri Show", KFI 550AM, 2010
- "Culinary Confession with Kim and Don", KAZG 1440AM, 2010

Print Publications

- Hotel F&B, "Personal Pastry", Jan 2011
- Phoenix Magazine, "Scottsdale's La Hacienda", Aug 2010
- 101 North, "Pumpkin Cheesecake", Nov 2005
- Pastry Art & Design, "Dessert Samplers: The Art of Downsizing", Jun 2005
- The Arizona Republic, "Brunch Redefined", Nov 2004
- The Arizona Republic, "Puddin' on the ritz", Jan 2004
- Restaurants & Institutions, "Ivy Awards", May 2002
- The Arizona Republic, "As good as it looks", Nov 2000
- The Arizona Republic, "Too pretty to eat? Nope!" Nov 2000
- Phoenix Magazine, "Must Desserts", Jan 1999
- Grand Finales: The Art of the Plated Dessert, 1997
- Art Culinaire 44, Spring 1997
- Baking with Julia [Child], 1996
- Art Culinaire 29, Summer 1993
- Restaurants & Institutions, "Ivy Awards for the food service industry", May 1993
- New York Newsday, "Rising Star Pastry Chef" March 1993
- Gourmet Magazine, "Specialites de la Maison", July 1990

Public Appearances

- Phoenix Cooks!, "Chef Spotlight" 2006 through 2010
- Phoenix Cooks!, "Sugar Artistry" demonstration, 2006
- Scottsdale Culinary Festival, "Best of the Fest" dinners, 2000, 2001, 2002, 2003, 2006
- James Beard Foundation Dinners, 2002, 1994, 1993
- Macy's The Cellar, "Demonstration with Jacques Torres", Dec 1999

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