

ELYSSA LEE CONN

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I am a motivated, honest, and kind person. Structure, organization, and positive communication are all very important to me. I thrive in an environment where personal expression is supported, work and life are balanced, opportunity for growth is present, community is supported and all are welcome.

EDUCATION

The Evergreen State College, September 2021

Current student

South Seattle Community College, December 2020

Associates of Arts

Western Culinary Institute, November 2009

Patisserie and Baking AOS

EXPERIENCE

Server/Worker-Owner, October 2021-June 2022

As a member of the collective co-op my position was expansive and fluid. I cleaned, organized, supported maintenance needs, served, shopped, improved structure, and participated in weekly meetings. Community outreach and mediation played a large role in my daily shifts as we offered food and beverages to those who needed it.

Assistant Teacher, The Valley School, October 2016-June 2021

My primary classroom was in Pre Kindergarten where I had the pleasure of helping my students learn and grow in and outside of the classroom with an emphasis on social emotional development and learning through hands on play. A strong focus was placed upon DEIA in my work with colleagues and students alike. I ran three week long summer camps in 2020 and 2021.

Bartender/Server, Georgetown Ballroom, Seattle, WA August 2014-October 2022

Worked as team with an emphasis in customer service, co-worker communication, and fast problem solving. Constantly paying attention to detail of service and cleanliness of the venue. I filled and trained a wide variety of roles including Venue Manager and Server, prep assistance in the kitchen and pastry production.

Bakery Manager, Flying Apron Bakery, Seattle, WA 2013-2016

Hired as a Prep Baker and quickly moved up to the lead Cake Decorator, then Bakery Manager within a year. I managed six people, scheduling, ordering stock and producing all cakes. My efforts and hard work resulted in more than a 70% increase in revenue in the cake department. I made myself capable in every department including prep, high volume production for wholesale,

special orders, and wedding cake production. I provided individual wedding cake consultations and tastings for engaged couples.

Baker, Le Panier, Seattle, WA 2011-2013

Large scale production early mornings producing pastries daily such as napoleon, mousse cakes, tarts, éclairs, friand, ect. I produced majority of the French macaron and helped to create new flavors. I assisted in folding laminated dough and prep work.

Head Baker/Kitchen Manager, Bonjour Cupcakes, Olympia, WA 2010-2011

I played an invaluable role in opening this bakery. I assembled the kitchen, gathered supplies, managed employees, created recipes from scratch, ordered/set up accounts, created systems/expectations for the kitchen and produced on a daily basis.

Baker, Pix Patisserie, Portland, OR 2009-2011

Baking and intricately decorating small batch production individual and large desserts. Working as a team with an acute attention to detail in decorating was key in this position.