



Javier Mercado

EXPERIENCE

April 2022 - Current

Assistant Professor Culinary Institute of America | St. Helena, CA

- Developed and deliver new course content/ curriculums across the Associate Degree and Bachelor's Program
- Faculty Council Course Curriculum team member involvement across all campus (Hyde Park, Greystone, Austin)
- Developed a bean to bar chocolate course for the Bachelors program, detailing roasting, science, recipes, leading to packaging, branding/ labeling
- Deliver course workshops and demonstrations finished to a high standard
- Conduct specialty classes and presentations for core Campus sponsors
- Created Artistic project work and realize creativity through the medium (Sugar, Chocolate and Pastillage centerpieces)
- Engage students in lectures by encouraging sharing of opinions and group interactions.
- Evaluate and supervise student activities and performance levels to provide reports on academic progress.
- Used multiple teaching styles to meet learning needs of each individual student.
- Created lesson plans and developed instructional materials covering required topics and learning objectives.
- Constructed quizzes, exams and homework assignments to test student aptitude.

July 2019 - March 2022

Pastry Chef Lecturer Cesar Ritz Colleges, Culinary Arts Academy | Luzern, Switzerland

- Develop all pastry materials for students
- Prepare all ordering and managed food cost
- Responsible for delivering demonstrations and workshops to a high standard
- Mentor students for pastry competition and buffet work
- Prepare, cook and assemble high quality standard finished pastry products
- Create Artistic project work and realize creativity through the medium (Sugar, and Chocolate centerpieces)
- Created new , and updated recipes using available ingredients and for pastry course term 3.

September 2018 - April 2019

Head Pastry Chef The Landmark Hotel | London, England Uk

- Prepare new menus for all outlets , 2 restaurants, banqueting , and afternoon teas
- Team of 9 in the pastry
- Delegating all tasks, managing the pastry sections and overall organization

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SUMMARY

Awards and Competition work;

• **October 2015**

Competition Chef of the Year Award. Award for Competing and Mentoring New Generation of Pastry Chefs. Craft Guild of Chefs London , UK.

• **January 2015**

Coupe du monde de la Patisserie, Lyon
UK Team Sugar entry, world pastry cup. Participation .6th place overall.

• **November 2014**

Silver medal for team Buffet. Team GB
Culinary World Cup, Luxemburg

• **January 2013**

Coupe du Monde de la patisserie Lyon
UK Team Sugar entry and captain, World pastry cup Participation 9th place overall

• **January 2012**

European Pastry Cup, Coupe du monde de la patisserie selection
Best sugar prize award
European champion
Gold medal

• **January 2011**

Coupe du monde de le patisserie Lyon, France
UK Team Sugar entry and captain, Participation 9th. Place overall

• **January 2010**

European Pastry Cup, Coupe du monde de la patisserie selection, Paris, France

Best Sugar showpiece prize

• **August 2010**

World Pastry team Championships, Nashville Tennessee U.S.A.

Certificate of participation/Team Sportsmanship award

• **July 2005- 2010**

Stephane Klein Sugar school, Belfort, France

Took 5 separate training courses on showpiece, design

Certificate of participation

• **October 2005**

Ewald Nötter school of confectionary arts, Florida, U.S.A. Advanced Sugar work Course

Certificate of participation

• **May 2005**

World chocolate Masters, London England

Award for most creative chocolate showpiece

• **February 2004, 2006**

International Salon Culinaire de Londres, Hotelympia, London, England

Gold Medal and 1st. in class for sugar centerpiece, chocolate showpiece and pastillage. (3 separate entry classes)

• **July 2003**

National Pastry Team championship competition, Las Vegas, U.S.A

Finalist

Certificate of participation

• **May 2000, 2001**

International School of Confectionary arts, Maryland U.S.A.

Chocolate level 2

Certificate of participation; Plated desserts, ice creams, entremets with the world Pastry Cup Team

Certificate of participation

• **February 1999, February 2000**

PatisFrance, US. Pastry

Competition,

Patis France New York, U.S.A.

Certificate of participation

Finalist

- Responsible for Plated desserts in banqueting weekly between 300-850 covers and afternoon teas 300 weekly, 300+ weekends
- Scheduling and involved in recipe development and overall task management
- Buildup of staff to the standards of leading hotels of the world group in hygiene (HACCP):
- Waste management and cost control along all outlets
- Responsible for all new menu/ recipe development, including 2 restaurants for a la carte', afternoon tea, buffets, banqueting and coffee breaks.
- Implemented techniques for pastry production to exercise portion control and maintain food costs.

September 2012 - August 2018

Pastry Chef Instructor, Senior Trainer Cordon Bleu International |
London, England And Seoul, South Korea

- Responsible for delivering all class materials, and demo presentations to a superior level
- Preparation for outside catering projects and café' mass production for the in house LCB pastries
- Delivered food safety certification classes (a requirement before any students the kitchen) to all entry level students
- Prepared food and non-food (equipment) purchase orders and managing of all budgetary requirements
- Responsible for team building exercises, on a quarterly level to all teaching pastry chefs on specific subjects as part of training, and continuing education
- Taught relevant subject lessons for the Diploma of culinary management course (DCM).
- Oversaw special courses, workshops and seminars to meet different needs.

February 2004 - August 2012

Senior Pastry Chef Instructor Westminster Kingsway College |
London, England

- Develop all pastry materials for students on the English system(national vocational qualification, vocational related qualification. A standard British system teaching and training students NVQ, VRQ and Apprenticeship programs)
- Prepared all ordering and managed food cost using the in house software program (kitman)
- Gave constructive feedback to students to improve learning and progress against course objectives.
- Responsible for delivering demonstrations and ateliers to a high standard
- Mentored students for pastry competition and buffet work
- Responsible for staff training on several specialty subjects, such as sugar work, chocolate work and plated desserts
- 2 years contract with apprentice/workplace, collaborative training in pastry, bakery, and local hotels
- Train groups of 16 students over a scholastic year in modules of pastry, bakery, management, and food safety related legal framework
- Prepare, cook and assemble high quality standard finished pastry products
- Created appropriate learning environments for students.

SKILLS

- Languages skills:
- Fluent in English
- Fluent in Spanish
- Reading
- Speaking
- Writing

WEBSITES, PORTFOLIOS, PROFILES

<https://www.instagram.com/javiermercado1973/>

October 2002 - December 2003

Corporate Assistant Pastry Chef Albert Uster Imports | Gaithersburg, Maryland U.S.A

- Development of new pastry products, and recipe concepts to enhance company goals
- Offer personalized advisory pastry service to hotels and restaurants
- Developed dessert menus and concepts for royal Caribbean's 9 ship flotilla
- Taught classes in chocolate and dessert making ideas , using the companies dessert components and ingredients (as from their sales catalogue)
- Volunteer work for pastry and bakery presentation to different schools
- Collaborated with contracted hotels to plan and develop new pastry recipes Highlighting Albert Uster product range within
- Answered customer product-related questions by e-mail/ phone providing ingredients and preparation information.
- Annual preparation and presentation of desserts for the sales rep. Describing how to use the ingredients sold and promoted from the Albert Uster Imports catalog

August 1999 - October 2001

Assistant Pastry Chef Ritz Carlton Hotel | McLean, VA U.S.A.

- Create a new system for training department for pastry and bakery
- Manage Food control costs and budgeting,
- Create new recipes for all outlets: buffet, "à la carte",
- Training and staff management
- Buildup the capacity of the staff up to the international standards of Marriott's elite group in hygiene (HACCP):
- Deliver 5 star buffet work, centerpieces, desserts and wedding cakes, utilizing skill creativity as an incentive
- Create new recipes for all outlets: buffet, "à la carte",
- Training and staff management, and working within the team to promote a healthy and productive working environment

September 1997 - July 1999

Executive Pastry Chef Westin, Carambola Beach Hotel Resort/ Spa | St. Croix., US. Virgin Islands

- Buildup the capacity of the staff up to the international standards of Starwood group in hygiene (HACCP):
- Provide support and training for all the pastry staff with weekly workshops on specific production pastry base items
- Create new recipes and implement them to a high standard
- Planned and executed decorative display showpieces for buffets
- Improved performance of team members resulting in high-quality pastries produced daily.

August 1993 - September 1994

Pastry Cook/night Baker Ventana canyon | Tucson, Arizona U.S.A.

- Daily production of special bread, croissants, Danish pastry
- Maintain standards of production, in the pastry section in accordance to the executive pastry chef standards, international standards of Lowes group in hygiene (HACCP)

- Rolled, cut and shaped dough to form bread, rolls, cookies, cupcakes, pie crusts and other baked goods.
- Maintained temperature, sweep and sanitation logs to document proper conditions.

EDUCATION AND TRAINING

April 2023

**ServSafe Certification(Food Protection Managers Certification.
American National Standards Institute** | Valid Until 2028
Culinary Institute of America, Greystone, CA,St. Helena

November 2022

**Universities- Award For Completing Certified Higher Education
Professional Course (CHEP)** | Higher Education for teaching and
learning
Culinary Institute of America

July 2010

**Teacher Training Level 5 City And Guilds Certificate in Teaching
Adults in Higher Education (2 Year Course)**
Westminster Kingsway College, London, England, France

August 1997

Associate of Applied Science | Baking And Pastry Arts A.A.S. Degree
Johnson & Wales University, Providence, RI,U.S.A

PASSPORTS AND NATIONALITY

- Naturalized British Citizen, UK Passport
- American Citizen, US Passport