



PAULINA

GIL-PIER

Hello! My name is Paulina, but Pau and Paul are what people usually end up calling me. I studied at the world-renowned Culinary Institute of America where I learned that I never want to stop learning. My passion comes from a childhood of hand crafted and colorful desserts in Mexico, an adolescence of cake decorating in Texas, and years of baking with inspiring chefs in Hyde Park, NY. Details are what I love most because I truly believe that beautiful cakes do taste better. I would love to keep writing but the cupcakes in the oven are done. How about I bring you one and we can finish this in person?

EDUCATION

The Wilton Method of Cake Decorating

Courses 1-3
August 2006 - October 2006

The Culinary Institute of America

Associates in Baking and Pastry Techniques
July 2012 - March 2014

The Culinary Institute of America

Bachelor in Baking and Pastry Arts Management
May 2014 - July 2015

AWARDS

International Hotel Motel and Restaurant Show

First Place Entremet Team
November 2013

EXPERIENCE

Zoet Creperie

Cake Decorator
New Braunfels, Texas
March 2011 - July 2012
Experience with cake consultations.
Decorated wedding and special event cakes.

The Breakers Resort

Baking and Pastry Intern
Palm Beach, Florida
March 2013 - July 2013
Rotated through baking and finishing stations.
Production and serving for large events.

Apple Pie Bakery Café

Pastry Line
The CIA. Hyde Park, New York
September 2014 - December 2014
In charge of individual dessert station
and daily production of pastries.

Bocuse Restaurant - 500 person event

Baking and Pastry Hire
The CIA. Hyde Park, New York
October 2014
Created menu, managed quantities and
ingredient orders, baked and assembled desserts