ERICKA ESPINO

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https://erickabakesandstuff.onfabrik.com/

PROFESSIONAL SUMMARY

Creative and versatile chef and baker with experience crafting menus, pastries, and breads across cafés, high-end restaurants, and freelance projects. Expert in Austrian, Mediterranean, Asian, and contemporary European cuisine, with a flair for innovative desserts, laminated pastries, and full-service catering. Skilled at managing kitchens, leading teams, and delivering high-quality, visually stunning dishes and baked goods. Passionate about developing new recipes, refining techniques, and creating memorable culinary experiences for clients and events.

WORK HISTORY

Freelance Chef de Partie, 07/2025 - Current
Pique Catering

- Prepared and executed set menus including salads, sandwiches, rice bowls, and wraps with consistent quality and presentation.
- Provided meal prep services for diverse clients, including schools, personal orders, catering events, and corporate lunches.
- Managed efficient kitchen prep and workflow to meet high-volume orders within tight deadlines.
- Maintained food safety and hygiene standards while ensuring freshness and flavor across all menu items.
- Collaborated with clients to adapt menus for dietary preferences, portion requirements, and event needs.

Freelance Chef de Partie , 06/2025 - 08/2025
Rare Food Company Ltd.

- Delivered full-service catering for weddings, birthdays, corporate functions, and private celebrations, adapting menus to client preferences and event themes.
- Provided tailored dining experiences for a wide range of clients, from high-profile individuals to intimate gatherings.
- Executed diverse cuisines and techniques, from slow-smoked meats to bespoke international dishes.
- Managed on-site cooking, presentation, and professional service to ensure a seamless guest experience.
- Collaborated closely with clients to design and execute customized menus that met dietary, cultural, and aesthetic requirements.

Holiday Cover Pastry Sous Chef de Partie, 11/2024 - 01/2025
Carmel Fitzrovia

- Created and executed desserts including cheesecakes, labneh mousse, chocolate mousse, tarts, and tortellini pasta, ensuring consistency and refined presentation. Adapted recipes and techniques to match the restaurant's Mediterranean-inspired style.
- Supported service with plating and larder responsibilities, contributing to smooth kitchen operations during high-volume services. Collaborated closely with chefs to maintain pace and quality in a fast-paced environment.
- Delivered desserts that balanced creativity with precision, aligning with Carmel's reputation for bold and vibrant dishes. Incorporated seasonal produce and modern techniques to elevate flavor and texture.

WEBSITES, PORTFOLIOS, PROFILES

- https://erickabakesandstuff.onfabrik.com/

SKILLS

- **Culinary Expertise:** Menu development, multi-cuisine cooking (Austrian, Mediterranean, Asian, European), hot & cold prep, plating & presentation.
- **Baking & Pastry:** Pastries, laminated dough, desserts (cheesecakes, mousses, tarts, tortes), artisan bread including Shokupan.
- **Kitchen Operations:** Team leadership, kitchen management, food safety & hygiene, inventory control, supplier liaison.
- **Event & Catering:** Full-service catering, small & high-profile events, menu adaptation for dietary needs.
- **Creative & Technical:** Recipe development, R&D, flavor pairing, fermentation control, visual styling of dishes and baked goods.

- Maintained meticulous standards of food safety, storage, and preparation across pastry and larder sections. Ensured allergens and dietary requirements were handled with care and accuracy.
- Gained exposure to high-end restaurant service, working within a professional team to deliver memorable dining experiences. Contributed flexibility and reliability as a freelance chef within a dynamic and short-term project.

Head Chef, 04/2024 - 01/2025
KAFFEE LTD. , Putney

- Directed daily kitchen operations, leading menu execution and supervising staff to ensure smooth service. Balanced hands-on cooking with administrative responsibilities, maintaining efficiency across all areas.
- Oversaw supplier relationships, ordering, and inventory control to secure consistent quality ingredients. Implemented cost control measures to reduce waste and manage budgets effectively.
- Led research and development projects to expand the menu with authentic Austrian baked goods and hot dishes. Tested and refined recipes to achieve both traditional flavor and modern appeal.
- Delivered consistent product development, creating pastries, breads, and seasonal specials that aligned with Viennese café culture. Regularly introduced new offerings that increased customer engagement and sales.
- Maintained strict food safety and hygiene standards in line with UK regulations. Trained and monitored team members to uphold best practices in preparation, storage, and service.
- Acted as a bridge between kitchen and management, handling admin duties such as scheduling, costing, and event planning. Provided input on long-term strategy to strengthen the café's identity and reputation.

Baker, 09/2023 - 04/2024
Arôme Bakery

- Produced signature breads including the famous Shokupan, ensuring consistent texture, flavor, and presentation. Managed all stages of dough preparation, proofing, and baking to maintain daily production standards.
- Executed laminated pastries and viennoiserie, including croissants and pain au chocolat, with precision and attention to detail. Achieved the perfect balance of flakiness, butteriness, and rise expected in premium bakery products.
- Mixed, shaped, and baked breads and pastries according to recipes, maintaining quality control throughout the production process. Adapted techniques to meet high-volume and time-sensitive demands.
- Monitored proofing and fermentation processes to ensure optimal dough performance and final product consistency. Adjusted baking parameters as needed based on environmental factors like humidity and temperature.
- Maintained strict adherence to food safety and hygiene standards within the bakery. Ensured all baked goods met the café's presentation and quality requirements before service.

Baker, 07/2023 - 09/2023
Kuro Bakery , Notting Hill Gate, Royal Kensington and Chelsea

- Prepared exceptional pastries and desserts.
- Maintained strong knowledge of food safety practices.
- Demonstrated excellent time management and organizational skills.
- Prepared custom-made pastries based on customer preferences.
- Researched, developed, and recommended recipes to keep the menu fresh and attract more customers.
- Researched new recipes to create a distinctive bakery brand.
- Produced brioche, croissants, and all breakfast pastry items.
- Packaged and labeled baked goods with accurate descriptions and ingredients.

Baker, 12/2021 - 09/2022

Albys Bakery

- Packaged and labelled baked goods with accurate descriptions and ingredients.
- Replenished and rotated food items, following correct food cooling and storage procedures.
- Performed bakery opening duties following procedures.
- Produced brioche, croissants and all breakfast pastry items.
- Baked pretzels, bagels, baguettes and wide variety of breads.
- Researched new recipes to create distinctive bakery brand.

Kitchen Supervisor/Recipe Developer , 10/2019 - 06/2021
Wheelcake Island

- Provided external catering provision, commercial contracts and event catering.
- Enforced health and safety regulations and restaurant standards by supervising food preparation.
- Set and managed budgets, monitoring income and expenditure and addressing any shortfalls.
- Oversaw safe storage practices and compliance with Food Safety Act, accurately completing relevant documentation.
- Conducted weekly inventories to maintain optimal stock levels for kitchen.
- Built and maintained strong working relationship with staff across business.

Senior Pastry Chef, 09/2019 - 03/2020
Big Shot Ltd.

- Increased customer satisfaction by designing new pastries according to demands and upcoming cooking trends.
- Used proper kneading techniques to achieve optimal dough development.
- Worked by hand and with mixing machinery to combine taking ingredients and chocolates.
- Maintained constant product availability and prepared accurate inventory and production reports for budgeting.
- Inspected and cleaned food preparation areas to maintain sanitary practices.
- Followed set baking recipes to measure and mix ingredients to specifications and guarantee product consistency.
- Designed displays to showcase baked produce.

Kitchen Porter/Junior Pastry Chef, 04/2016 - 02/2019
Yolkin Ltd.

- Maintained and controlled pastry kitchen supply inventory to minimize waste.
- Communicated new standards from management to kitchen staff members.
- Executed strict quality control measures to maintain high standards of baked goods.
- Performed pastry trend and industry development research to offer innovative product offerings.
- Checked the quality of raw and cooked food products to verify high standards.
- Closely followed recipes, maintaining consistency across baking processes.

EDUCATION

A-Levels, Business, 09/2011 - 06/2014
Alton College - Alton, STS - D*DD

Bachelor of Business Administration, LLB Law with Criminology , 09/2016 - 06/2018
University of Portsmouth - Portsmouth, POR

LANGUAGES

English:

Filipino:

Korean: