

Eliane Costa "Lili"

Pastry chef and university catering
Aramark - Elon Dining
Greensboro, North Carolina

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PROFESSIONAL PROFILE

I am a pastry chef with experience in university dining, bakeries, and restaurants in the United States and Finland. I own dessert menus and make desserts from preparation through final presentation at Elon Dining. My background includes supervising bakery production, coordinating staff during events, purchasing ingredients, and maintaining inventory.

PASTRY AND OPERATIONS SKILLS

Event dessert menus; plated desserts and buffet production; laminated doughs; cakes and decorated cookies; recipe development; vegan and gluten-free baking; bakery staff supervision; purchasing and inventory; ingredient quality checks.

PROFESSIONAL EXPERIENCE

2024-present **Pastry Chef**

Aramark - Elon Dining | Elon, NC

Own dessert menu planning for university catering, with seasonal selections matched to the event. Make desserts from start to finish for receptions, plated dinners, and buffets. Lead bakers and helpers during busy events, with attention to product quality and presentation. Teach pastry preparation and decoration in the teaching kitchen.

2023-2024 **Head of the Bakery**

UNCG Spartan Dining | Greensboro, NC

Oversaw dessert production and presentation for university dining and dessert catering orders. Supervised bakery staff and production activities to maintain product standards. Purchased supplies, maintained inventory, and kept records of bakery operations and resources. Checked ingredient quality and maintained proper storage of baking utensils.

2023-2024 **Pastry Cook**

Green Valley Grill | Greensboro, NC

Prepared pastries and confections, including pies, cheesecakes, scones, muffins, and ice cream.

2021-2023 **Baker Level III**

French Press Bakery | Needham, MA

Produced baked goods from start to finish and developed new recipes. Prepared laminated doughs, including croissants and puff pastry.

EARLIER PASTRY EXPERIENCE

- 2019 **Line Cook and Dessert Maker**
The Haven | Boston, MA
Prepared and stocked the kitchen station, cooked to order, and made desserts.
- 2019 **Cake Decorator Assistant internship**
Tour Les Jours | Boston, MA
- 2018-2019 **Baker and Pastry Baker**
Ohana Leipomo | Finland
- 2018 **Baker and Pastry Baker**
Viljaton Valinta | Finland
- 2017 **Baker Assistant summer position**
Fazer Co | Finland

EDUCATION

- 2017-2018 **Technical course in Bakery and Confectionery**
Tredu School, Finland
- 2016 **Technical course in Customer Services**
Tredu School, Finland
- 2011-2013 **MBA in Strategies for Resources Management**
FCG, Brazil
- 2008-2010 **Bachelor's in Contact Center Management**
UNINOVE, Brazil

EARLIER OPERATIONS AND MANAGEMENT EXPERIENCE

- 2013-2014 **Operations Coordinator**
Teleperformance | Sao Paulo, Brazil
- 2010-2013 **Operations Coordinator**
Contax | Sao Paulo, Brazil
- 2009-2010 **Quality Control Supervisor**
Contax | Sao Paulo, Brazil
- 2007-2009 **Operations Supervisor**
Contax | Sao Paulo, Brazil
Experience in staff scheduling, workflow coordination, quality audits, and process review in customer service operations.

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Pastry portfolio

Dessert menu ownership, catering production and bakery leadership in North Carolina.



Plated dessert



Banquet service



Floral finish

From menu to service

Dessert menus. Own seasonal dessert menus for receptions, plated dinners and buffets at Aramark - Elon Dining.

Bakery leadership. Former Head of the Bakery at UNCG Spartan Dining, supervising staff, purchasing supplies and managing inventory.

Hands-on craft. Recipe development, laminated doughs, vegan and gluten-free baking, with practical teaching-kitchen instruction.

View the full portfolio

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Reading on paper? Scan the QR code.

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