

Terry Jackson

Motivated Pastry Chef with 3 years of experience progressing from front-of-house hospitality into professional kitchen roles. Currently completing a Level 3 Diploma in Professional Cookery, with hands-on experience in pastry preparation, dessert plating, and bakery production. Proven ability to support kitchen staff, contribute to menu development, and deliver consistent results in fast-paced environments.

Work experience

Pastry Chef

2024 - Present

Artisan Bakery & Café, Durham

Prepare and present a wide range of pastries and desserts in a high-volume bakery environment. Organise ingredients, baking schedules, and stock rotation, while maintaining an organised and efficient workspace. Collaborate with senior chefs on menu development, contributing ideas for seasonal items and new product offerings. Support kitchen staff during busy service periods, prioritising timely delivery and smooth coordination across sections.

- Increased pastry sales by 12% through the introduction of seasonal menu items
- Improved workflow efficiency, reducing delays during peak service hours.

Culinary Assistant (Part-time)

2022 - 2024

Local Bistro, Durham

Supported day-to-day kitchen operations while completing Level 2 training, assisting with food preparation, ingredient organisation, and maintaining a clean and structured kitchen environment. Worked across multiple sections, gaining hands-on experience in both savoury and pastry work, including basic dessert preparation and plating. Assisted chefs during service by preparing components, restocking stations and complying with hygiene standards.

- Assisted chefs during peak service, improving overall kitchen efficiency
- Maintained high hygiene standards, contributing to successful kitchen inspections.

Bartender

2021 - 2022

Bar One, Durham

Delivered efficient and friendly customer service in a fast-paced bar environment, managing drink preparation, handling orders, and maintaining a clean and well-stocked workspace. Developed strong communication and multitasking skills while working under pressure, ensuring accurate order handling and timely service. Collaborated with team members to maintain smooth operations during busy periods and provided a positive customer experience.

- Reduced customer wait times during busy periods through efficient service
- Built strong customer relationships, increasing repeat business and positive feedback.

Education

- Level 3 Diploma in Professional Cookery**, In progress, City & Guilds, London, 2025
- Level 2 Diploma in Professional Cookery**, City & Guilds, London, 2023
- 6 GCSEs, including Maths, English and Food Technology**, CVMaker College, London, 2021.

Personal details

Name

Terry Jackson

Address

Durham

Email

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Additional info

Website

www.tjack.com

Skills

Pastry preparation

● ● ● ● ●

Baking

● ● ● ● ●

Menu development

● ● ● ● ●

Dessert plating

● ● ● ● ●

Kitchen operations

● ● ● ● ●

Health & Safety

● ● ● ● ●

Dough preparation

● ● ● ● ●

Portfolio

A curated selection of pastry work demonstrating technical ability, creativity, and presentation skills.

Seasonal dessert menu items:

developed and produced rotating pastries using fresh, seasonal ingredients

Classic patisserie: croissants, tarts, choux pastry, and layered cakes

Afternoon tea selection: mini desserts and plated pastries designed for high-end service

Plated desserts: focus on presentation, portion control, and visual detail

High-volume production: batch preparation of bakery items while maintaining consistency.

Portfolio available via link or Instagram:

@tjack