

## CURRICULUM VITAE

### SARAH HARRAP

**Address:** 25 Jersey Ave, Mount Albert, Auckland, New Zealand  
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**Email:** ricies@gmail.com  
**Date of Birth :** 17<sup>th</sup> August 1990  
**Nationality** Born in New Zealand . EU (British) and New Zealand passports held

**CAREER GOALS:** *To study and perfect the art of working with in patisserie*

### PERSONAL STATEMENT

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I enjoy being creative and innovative using various mediums within pastry. I am focused, hard working, reliable, well motivated, enjoy a challenge. I am self disciplined and take pride in what I do. I work well under pressure, can use my initiative and am a good team player. When not working I enjoy travelling, dining with friends, swimming and indoor soccer.

### EMPLOYMENT HISTORY

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- 2012- Present** Sky City
- Demi Pastry Chef.
- 2011- 2012** Hilton (Galvin at Windows) Full Time.
- Demi Pastry Chef.
- 2009- 2011** Sky City Full-Time.
- Commis Pastry Chef. Promoted to Demi Pastry Chef.
- 2008 - 2009** Sky City Part-Time.
- Pantry hand in pastry.
- 2007 - 2008** NZ Castle Resorts and Hotels Ltd (The Spencer on Byron) Part-Time.
- Working with chefs in both the pastry section and cold larder.
- 2004 - 2011** Indoor Dining Part-Time.
- Pastry chef, assistant chef.
- 2004 - 2007** Murray's at the Bay Restaurant Part-Time.
- Kitchen hand working alongside pastry chef.

### EDUCATION

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- 2008- 2010** Auckland University of Technology (AUT)
- Two year course. Diploma in Patisserie & City and Guilds Diploma in Patisserie.
- 2007** Lynfield College, Lynfield, Auckland
- NCEA Level 2 National certificate of educational achievement.
    - Hospitality(Food Safety and Hygiene qualification, Basic cookery and food and beverage service)
    - Food and Nutrition, Math, English

- NCEA Level 3
  - Hospitality (Barista), Business.

#### Crown Institute of Studies

- Introductory Certificate in Hospitality Studies.

#### Allpress espresso

- The Perfect Cup Espresso Class.

### **ACHIEVEMENTS**

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#### **2010**

- NZ Chefs Young Culinarian 2010.
- Gold medal Culinary Fare. (Pastry team of the year 2010) (overall winner)

#### **2009**

- 1<sup>st</sup> Weston Milling Trainee of the year competition.
- Internal Sky City Pastry Team Competition.  
Overall Team: 4<sup>th</sup>  
Chocolate show piece: 2<sup>nd</sup> (individual piece).

#### **2008**

- Silver medal Culinary Fare (Fruit Flan) (overall winner).
- 2<sup>nd</sup> Weston Milling trainee of the year competition.
- Peoples choice award Dessert at the Katerina Gordan show.
- Silver medal Junior Auckland Culinary fare (Fruit flan).

#### **2007**

(Lynfield College)

- Certificate of achievement (Barista).
- 1<sup>st</sup> Level 2 Hospitality.
- Senior Academic award in Level 3 Hospitality.
- Senior Academic award in Level 2 Food and Nutrition.
- Silver Medal Culinary Fare (Devonshire Tea).
- Silver Medal Cold fruit dessert.
- Bronze Medal NZ Secondary Schools Challenge (Team Event).

#### **2006**

- Bronze medal Culinary Fare (College Challenge -Salmon dish).