JULIAN MERCER

PASTRY CHEF

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PROFESSIONAL SUMMARY

Pastry chef with 10+ years in hotel, bakery, and fine dining pastry programs. Designs plated desserts, viennoiserie, and banquet pastry, runs production for up to 600 covers, and manages cost and labor. Holds the ACF Certified Pastry Culinarian credential.

PROFESSIONAL EXPERIENCE

Pastry Sous Chef Jan 2022 - Present
The Ritz-Carlton, San Francisco, San Francisco, CA

- Lead a team of five pastry cooks, under the executive pastry chef, producing desserts, breakfast pastry, and afternoon tea for a hotel restaurant, lounge, and banquets of up to 500 guests.
- Redesigned the dessert menu with the executive pastry chef to six items with shared components, reducing production time by 25% and pastry food cost from 29% to 25%.
- Built a laminated dough and viennoiserie program that replaced outsourced breakfast pastry and saved about $48K a year.
- Developed tiered wedding cake and plated banquet dessert packages that contributed to a 12% increase in pastry catering revenue.
- Managed allergen-free and vegan dessert options with documented recipes and separate prep surfaces, supporting event guests with dietary needs.
- Ordered chocolate, dairy, and specialty ingredients from five vendors and kept inventory variance under 2%.

Lead Baker Feb 2019 - Dec 2021
Thomas Keller Restaurant Group, Bouchon Bakery, Yountville, CA

- Supervised daily bread, viennoiserie, and cookie production, with output scheduled around a 4 am bake start.
- Trained eight bakers on lamination, shaping, and proofing, improving croissant consistency in internal tastings.
- Standardized recipe cards by weight, which reduced batch-to-batch variation and ingredient waste.

Pastry Cook May 2016 - Jan 2019
Tartine Bakery, San Francisco, CA

- Produced tarts, laminated pastry, and cakes for a retail case that sold out most mornings.
- Scaled pastry cream and fillings for batches of 40 liters and kept temperature logs for cooling and storage.
- Created a seasonal fruit galette that stayed on the menu through four consecutive summers.

Pastry Assistant Jun 2014 - Apr 2016
Boulevard Restaurant, San Francisco, CA

- Assisted the pastry chef with plated desserts for 120-seat dinner service, preparing ice creams, sorbets, and sauces.
- Tempered chocolate and built decorative garnishes for tasting menu courses.

CORE SKILLS

Plated desserts | Laminated dough and viennoiserie | Cake design and decoration | Chocolate and confectionery | Ice cream and frozen desserts | Menu development and costing | Banquet pastry production | Allergen-free and vegan baking | Team training | Inventory and ordering | Food safety and sanitation | Gluten-free formulation | Recipe standardization

EDUCATION

Associate of Occupational Studies in Baking and Pastry Arts, The Culinary Institute of America, Hyde Park, NY

CERTIFICATIONS

Certified Pastry Culinarian (CPC), American Culinary Federation | ServSafe Manager, National Restaurant Association | ServSafe Allergens