



Milene Pereira

PASTRY COOK | BAKER | KITCHEN ASSISTANT

- English: Conversational | Spanish: Fluent | Portuguese: Native

CORE SKILLS

- Pastry and Bakery Production
- Cakes, Cookies, and Desserts
- Traditional and Specialty Baking
- Recipe Preparation and Execution
- Ingredient Preparation and Organization
- Kitchen Cleaning and Organization
- Food Quality Control
- Specialty Baking & Dietary Adaptations
- Customer Service and Hospitality
- Time Management and Multitasking
- Teamwork and Adaptability
- Willingness to Learn New Techniques

PROFESSIONAL SUMMARY

Hands-on pastry professional with over four years of experience in artisanal baking and pastry production. Founder and baker of Wolf Bakehouse in Asunción, Paraguay, with practical training in cakes, pastries, cookies, and specialty desserts. International hospitality experience in Ireland. Reliable, adaptable, and eager to support professional kitchen teams, learn new techniques, and contribute to seasonal culinary operations in the United States. Seeking seasonal employment in the United States, including H-2B opportunities. Available for relocation.

PROFESSIONAL EXPERIENCE

Founder & Artisan Baker | CASEIRO – Homemade Confections | Brazil | 2026 – Present

- Created CASEIRO, an artisanal confectionery brand specializing in traditional Brazilian pão de mel (honey-spiced chocolate cakes) and alfajores (dulce de leche sandwich cookies).
- Developed homemade-style recipes inspired by traditional flavors and handcrafted baking techniques.
- Designed products and packaging for distribution through local grocery stores and markets.
- Focused on consistent product quality, authentic flavors, and attractive retail presentation.

Founder & Pastry Cook | Wolf Bakehouse — Asunción, Paraguay | Sep 2019 – Oct 2023

Founded and operated an artisanal online bakery, personally preparing baked goods and managing production and customer orders.

- Personally prepared cakes, cookies, pastries, desserts, and specialty baked goods.
- Developed and maintained a product portfolio of more than 100 items.
- Prepared recipes for gluten-free, lactose-free, sugar-free, and ketogenic dietary preferences.
- Managed ingredient selection, daily preparation, production planning, and quality control.
- Organized kitchen workflows and maintained clean, efficient food preparation areas.
- Managed customer orders, product presentation, and online sales.
- Continuously improved baking techniques through professional pastry courses and hands-on practice.

Wine Not Italian Restaurant — Dalkey, Ireland | Waitress | Restaurant Server | April 2007 – Jan 2008

- Provided food and beverage service in an Italian restaurant.
- Assisted customers in an English-speaking hospitality environment.
- Supported restaurant operations and worked collaboratively with restaurant staff.
- Maintained organized dining and service areas.
- Developed customer service, communication, and teamwork skills in an international setting.

CULINARY EDUCATION & PROFESSIONAL TRAINING

- **Professional Pastry & Confectionery Training | Chef Luzia Langanck | Cakes, Macarons, Fillings & Brazilian Cakes**
- **Low-Carb Desserts & Confections | Chef Julia Murca | Specialized Pastry Training**