

Lyle Downes Toney

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Lyle is currently a Baking & Pastry student at the Culinary Institute of America with a passion for food as a science, art, and mode of expression. With a firm belief in the power of experimentation; he constantly strives to push both himself and the medium into new, radically creative territories.

EDUCATION

2019 - 2022	Culinary Institute of America A.O.S. in Baking & Pastry B.S. in Culinary Science
2017 - 2019	Sacramento City College Major in Cultral Anthropology Minor in Archaeology

EXPERIENCE

2020 2020	Ginger Elizabeth Chocolates <i>Pastry Cook</i> <ul style="list-style-type: none">• Carried out daily setup, breakdown, and sanitization of kitchen.• Assisted with daily production of individual desserts and chocolate in accordance with inventory needs.
2017 2020	Mulvaney's B&L <i>Assistant Pastry Chef</i> <ul style="list-style-type: none">• Worked with the executive Chef to prepare daily desserts.• Prepared desserts for service.• Assisted garde manger with setup and breakdown for service.
2017 2017	Sacramento City College <i>Math Tutor</i> <ul style="list-style-type: none">• Helped students further their understanding of mathematics.• Evaluated individual progress and adjusted material accordingly.• Worked with a team of tutors.
2016 2021	Freelance <i>Illustrator</i> <ul style="list-style-type: none">• Produced artwork and illustrations on a commission basis.• Constantly communicate with clients on specifications and expectations for their design.
