

BAILEY CROWE

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EXPERIENCE

Ithaka Hospitality Pastry Kitchen, Auburn, Alabama - Lead Pastry Chef

November 2022 - August 2024

- Oversee inventory control procedures, ensuring accurate stock levels and minimizing overstock and stockouts.
- Implement and maintain rigorous health and safety protocols ensuring compliance with industry regulations.
- Support monthly and yearly budget planning procedures.
- Coordinate with outsourcing departments to ensure timely delivery of product.
- Execute a diverse range of high-quality pastries, desserts, and baked goods for hotel and catering operations.
- Collaborate with executive chefs and restaurant management to design signature desserts that align with the restaurant's overall theme and concept.

Drive by Tacos, Auburn, Alabama - Kitchen and Food Truck Manager

October 2019 - October 2022

- Manage day-to-day operations and training including food preparation, staff supervision, inventory control, and customer service.
- Cultivate strong relationships with suppliers and the community to provide consistent quality food items.
- Conduct interviews to evaluate candidates and their skills, cultural fit, and alignment with company goals.
- Maintain accurate records of financial transactions using Square software.
- Lead menu development and seasonal offerings based on customer preferences and market trends.

ERA King Real Estate, Gadsden, Alabama - Realtor/Executive Sales Assistant

August 2012 - May 2019

- Consistently increased sales of the Top Sales agent since 2009.
- Conduct comprehensive market research to provide clients with accurate property valuations and market trends analysis.
- Assist in regular staff meetings to address concerns, communicate goals, and foster a positive work environment.
- Successfully increase client base through marketing campaigns, generating referrals, and attendance of networking events.
- Expertly guide clients through buying and selling processes, ensuring smooth transactions and client satisfaction.
- Negotiate contracts, pricing, and terms to secure favorable deals for clients.

EVENT PORTFOLIO

Epicurean Experiences- The Laurel Hotel and Spa, Auburn, Alabama

Collaborated with invited chefs to provide an intimate gathering with a sophisticated, luxurious culinary experience, incorporating valuable educational elements.

- **March 2024 Epicurean-** Michelin Starred Chef Jeremiah Langhorne- The Dabney, Mid-Atlantic Cuisine
- **November 2023 Epicurean-** Michelin Starred and James Beard Awarded Chef Ronald Hsu- Lazy Betty, Chinese, Japanese, Southern Barbecue, and Canadian Blended Cuisine
- **November 2022 Epicurean-** Iron Chef winner Chef Tyler Lyne- Ruche South, Molecular Gastronomy expert

Walt's on The Roof: Garden to Grill- The Laurel Hotel and Spa, Auburn, Alabama

Provided guests with specialty crafted tapas on a weekly basis from freshly harvested vegetables and herbs grown by Auburn University Department of Agriculture.

Food Truck Friday- Drive by Tacos, Opelika, Alabama

Vendor of award winning event, hosted in historic downtown Opelika serving the community a crafted Caribbean American cuisine on various friday nights throughout the year.

Birmingham Taco Festival- Drive by Tacos, Birmingham, Alabama

Operated as a vendor for the annual high volume festival serving a uniquely curated menu highlighting Caribbean American flavors.

ACHIEVEMENTS

AAA 5 Diamond Hotel Award- The Laurel Hotel and Spa 2023

Best Food Truck- Auburn-Opelika Readers' Choice Awards 2020

EDUCATION

Gadsden State Community College, Gadsden, Alabama- *General Studies*

August 2016 - May 2018

Auguste Escoffier School of Culinary Arts- *Culinary Arts*

August 2020 - May 2022

CERTIFICATIONS

ServSafe Food Protection Manager, 2021-2026