

Pantea Mahdavi

Contact Information: 6200 De Soto Ave, Apt 33210

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Summary: Dedicated and skilled Cake Decorator with 5 years of hands-on experience creating stunning and delectable confections. Demonstrated expertise in various cake decorating techniques and a commitment to continuous learning.

Skills:

- Cake Decorating with Whipped Cream
- Cake Filling Tactics
- Chocolate Dripping Techniques
- Proficient in Rice Paper and Wafer Paper Decorations
- Artistry in Chocolate Ball Making and Rosette with Masura
- Mastery in Working with Isomalt
- Fondant Expertise (Basic and Advanced)
- International Certificate in Fondant Techniques (Basic and Advanced)
- Skillful in Ganache, Stencil, Mold, and Gold Sheet Application
- Popsicle, Macaron, and Cookie Making and Decoration

Education:

- Certificate in Decorating Cake with Whipped Cream
- Certificate in How to Fill a Cake Tactic
- Certificate in Chocolate Dripping Techniques
- Certificate in Working with Rice Paper
- Certificate in Working with Wafer Paper
- Certificate in Making Chocolate Ball and Rosette with Masura
- Certificate in Working with Isomalt
- International Certificate in Fondant (Basic and Advanced)

Work Experience: Lavish Cakes & Pastry, Woodland Hills, CA

### Cake Decorator | 2018 - Present

- Established and operated a successful cake decorating business specializing in custom designs.
- Showcased creativity and expertise through Lavish Cakes & Pastry's Instagram page: @lavish\_cakes\_pastry.
- Implemented various decorating techniques, including working with fondant, ganache, stencils, molds, and gold sheets.

### Professional Development:

- Completed Classes on Popsicle Making and Decoration
- Completed Classes on Macaron Making and Decoration
- Completed Classes on Cookie Making and Decoration with Fondant

References: Available upon request.