

Rebecca Kastelz, CEPC
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Pastry Chef with extensive hospitality and teaching background, including large-scale hotels, theme park production, and fine dining operations. Skilled in menu development and instruction of both classical and contemporary French and American pastries. Focused on leading through education and motivated to mentor aspiring cooks and chefs.

EXPERIENCE

Pastry Arts Instructor

Houston Community College, Houston TX. August 2009- June 2013, August 2019-Present

The International Culinary Schools at the Art Institutes, San Diego, CA: July 2013- March 2016. Houston, TX: September 2012- June 2013

- Instruct courses in fundamentals of baking, European cakes & tortes, American cakes, wedding cakes, artisan breads, plated desserts, and laminated dough.
- Present material through lectures, demonstrations, and hands-on lab work.
- Evaluate students with written and practical exams.
- Develop syllabi, rubrics, and exams.

Pastry Sous Chef

Universal Studios Hollywood, Universal City, CA. July 2018-December 2018.

- Oversee production of all dessert, pastry, and bread for over 20 park venues and City Walk restaurants, with average daily attendance of 25,000 guests.
- Develop recipes of new themed desserts for venue menu revisions and seasonal park events.
- Coordinate ordering, working with purchasing department and distribution center.
- Supervise hourly union staff through daily operational work plans, performance reviews, coaching, and training.
- Identify, recruit and train talent for seasonal staffing needs.

Corporate Pastry Chef- Searsucker, Herringbone

Hakkasan Group, San Diego, CA. April 2016- June 2018

- Manage pastry operations for six restaurants. Increased dessert sales by 5-13% during tenure.
- Create original recipes and dessert menus for brunch, lunch, dinner, and holiday menus using local seasonal ingredients. Standardize production recipes to drive consistent quality and maintain brand identity.
- Supervise all kitchen functions including team building and management, food purchasing and preparation, maintenance of quality standards, and driving the sanitation and cleanliness of each venue.
- Develop and teach hands-on classes for restaurant guests and corporate groups: truffle making, chocolate-wine pairing.

Executive Pastry Chef

Moody Gardens Hotel and Spa Resort, Galveston, TX. January 2009- September 2012, November 2005- December 2006.

- Oversee all bakery operations for 100,000 ft² of convention space, AAA Four Diamond fine dining restaurant, casual dining restaurant, and coffee shop.
- Maintain appropriate staffing levels and schedule bakery employees.
- Oversee ordering and inventory for bakery supplies and equipment.
- Plan dessert menus for pairings with dinner and wine menus with attention to seasonality, dietary restrictions, and food cost.
- Create wedding cakes, signature desserts, and centerpieces for VIP functions.

Owner/ Pastry Chef

Speculoos Patisserie and Café, Galveston, TX. January 2007- September 2008.

- Hire, train, and direct baking staff.
- Prepare and manage dessert production for café and special orders.
- Responsible for product quality and cost control.
- Design and decorate wedding and special-occasion cakes.

EDUCATION

Texas A&M University, Galveston, TX.

B.S., Marine Science, 2000.

Houston Community College, Houston, TX.

A.A.S., Culinary Arts- Baking and Pastry Specialization, 2004.

CERTIFICATIONS AND AWARDS

- ServSafe Food Manager, expires 2024.
- Certified Executive Pastry Chef, American Culinary Federation, November 2014-present
- ACF Gold Medal- Las Vegas Culinary Challenge, E2 Category (Live Action Wedding Cake), March 2014.

COMMUNITY INVOLVEMENT

- Visiting Chef demonstrations for San Diego-area high school culinary programs, 2013-2016.
- Chef Dance with Chef Brian Malarkey, Sundance Film Festival, 2017-2018.
- Fish Meats Field Dinner with Chef Brian Malarkey, James Beard House, October 2017.
- Galveston County Food Bank, June 2020-Present