

**EMKEN, Eryn**  
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## EDUCATION

- Feb. 2008 – May 2008      **Ecole Bellouet Conseil de PARIS**  
(The arts techniques and classic of french pastries)
- Feb. 2007 - Jan. 2008      **Sorbonne University – PARIS, Fr**  
(Langages Civilisation and Française A1, A2, Ele 1)
- Sept. 2006 – Feb. 2007      **Ecole Supérieure de Cuisine française. – Paris, Fr**  
(The arts techniques and classic of french cuisine)
- Sept. 2002 – May 2006      **Arizona State University – Tempe, AZ, USA**  
(Bachelor of Science - Nutrition with a concentration in Food and Nutrition Management)
- Mar. 1998 – May 2000      **Texas State Technical College – Waco, TX, USA**  
(Associate of Applied Science - Manufacturing Engineering Technology)

## EXPERIENCE

- Aug 2008 – Nov. 2008      **DESGRANGES – PARIS, Fr**  
Preparation: Commis 1, I made all the dough and pastry creams for the shop. The dough for sablée, brioche, croissants, short crust and sugar dough for tarts, Wide variety flavors of butter and mousseline cream.
- Feb 2008 - July 2008      Intern in A **La Petite Chocolatière – PARIS, Fr**  
Preparation: General assistant in making of base de crème, base of cakes, PCB creations, Chocolate, Cook 1
- Aug 2007 - Dec 2007      Restaurant **Les Montagnards – PARIS, Fr**  
Preparation: Prepared desserts for the restaurant: tatin tart, lemon tart, crème brulee, breads and classic French style cakes.
- June 1993 – July 2000      **Artisan/Proprietor – AUSTIN, Texas (USA)**  
Created and marketed pentatonic chord, digitally tuned wind chimes, growing business an average of 8% each year. Presented product at trade / craft shows
- Feb. 1996 – Oct. 1997      **Boulangier - The Bagelery – AUSTIN, Texas (USA)**  
Prepared 23 different types of bagels and 12 varieties of cream cheese, following established procedures to ensure product consistency and quality. Provided optimum customer service to build repeat and referral business.

## MY OBJECTIVES

Pursue a career focused on a renowned European culinary training opportunity, demonstrating a dedication to:

- Quality and consistency, maintaining the high culinary standards
- Business efficiency with emphasis on a positive working environment

## **VOLUNTEER EXPERIENCE**

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- Sept 2000 -May 2006    **ALPHA PHI OMEGA** / Arizona State University  
A co-ed volunteer organization focused on leadership and community service. [www.apo.org](http://www.apo.org)
- Sept 2004 – Dec 2005    **Web Master**  
Designed, built and maintained a Web site for the organization to recruit new members and serve as an informational tool.
- Sept 2003 – Sept 2004    **Public Relations Assistant**  
Collaborated with other university organizations on service projects and develop partnerships with local businesses to facilitate fund-raising events. Designed T-shirts for club activities to promote unity within the membership.
- Sept 2002 – May 2003    **Vice President of Fellowship**  
Planned and coordinated activities within the organization to promote camaraderie, teamwork and member retention
- 750 hours of community service, during my college life

## **MEMBERSHIP**

- Sept 2002 – May 2006    **ARIZONA OUTDOORS CLUB**, Arizona State University  
A member-driven organization focused on outdoor activity and adventures. [www.azoutclub.com](http://www.azoutclub.com)
- Sept 2003 – May 2006    **Trip Leader**  
Lead challenging, yet safe, outdoor activities for groups of 18 or more, from backpacking and camping to hiking and biking throughout Arizona and surrounding states. Worked with international students of various values and cultures, helping them acclimate to American customs. Trips I lead: Havasupai Falls, Grand Canyon, Painted Desert, 4-Corners, and Yosemite.
- Sept 2007 - Feb 2009    Chocoletties & Confiseurs de France  
Confederation / Society les 4000 professionnels français pratiquant le métier de chocolatier, de confiseur et de biscuitier, artisans fabricants ou détaillant

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## **HOBBIES**

Outdoor sports and group activities including backpacking, camping and biking  
Cooking for family and friends  
Working with dogs  
[www.eryn's-world.com](http://www.eryn's-world.com)