Eliane Costa "Lili"



Pastry chef and university catering
Aramark - Elon Dining
Greensboro, North Carolina

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PROFESSIONAL PROFILE

I am a pastry chef with experience in university dining, bakeries, and restaurants in the United States and Finland. I own dessert menus and make desserts from preparation through final presentation at Elon Dining. My background includes supervising bakery production, coordinating staff during events, purchasing ingredients, and maintaining inventory.

PASTRY AND OPERATIONS SKILLS

Event dessert menus; plated desserts and buffet production; laminated doughs; cakes and decorated cookies; recipe development; vegan and gluten-free baking; bakery staff supervision; purchasing and inventory; ingredient quality checks.

PROFESSIONAL EXPERIENCE

2024-present **Pastry Chef**
Aramark - Elon Dining | Elon, NC
Own dessert menu planning for university catering, with seasonal selections matched to the event. Make desserts from start to finish for receptions, plated dinners, and buffets. Lead bakers and helpers during busy events, with attention to product quality and presentation. Teach pastry preparation and decoration in the teaching kitchen.

2023-2024 **Head of the Bakery**
UNCG Spartan Dining | Greensboro, NC
Oversaw dessert production and presentation for university dining and dessert catering orders. Supervised bakery staff and production activities to maintain product standards. Purchased supplies, maintained inventory, and kept records of bakery operations and resources. Checked ingredient quality and maintained proper storage of baking utensils.

2023-2024 **Pastry Cook**
Green Valley Grill | Greensboro, NC
Prepared pastries and confections, including pies, cheesecakes, scones, muffins, and ice cream.

2021-2023 **Baker Level III**
French Press Bakery | Needham, MA
Produced baked goods from start to finish and developed new recipes. Prepared laminated doughs, including croissants and puff pastry.

EARLIER PASTRY EXPERIENCE

2019 **Line Cook and Dessert Maker**
The Haven | Boston, MA
Prepared and stocked the kitchen station, cooked to order, and made desserts.

2019 **Cake Decorator Assistant internship**
Tour Les Jours | Boston, MA

2018-2019 **Baker and Pastry Baker**
Ohana Leipomo | Finland

2018 **Baker and Pastry Baker**
Viljaton Valinta | Finland

2017 **Baker Assistant summer position**
Fazer Co | Finland

EDUCATION

2017-2018 **Technical course in Bakery and Confectionery**
Tredu School, Finland

2016 **Technical course in Customer Services**
Tredu School, Finland

2011-2013 **MBA in Strategies for Resources Management**
FCG, Brazil

2008-2010 **Bachelor's in Contact Center Management**
UNINOVE, Brazil

EARLIER OPERATIONS AND MANAGEMENT EXPERIENCE

2013-2014 **Operations Coordinator**
Teleperformance | Sao Paulo, Brazil

2010-2013 **Operations Coordinator**
Contax | Sao Paulo, Brazil

2009-2010 **Quality Control Supervisor**
Contax | Sao Paulo, Brazil

2007-2009 **Operations Supervisor**
Contax | Sao Paulo, Brazil
Experience in staff scheduling, workflow coordination, quality audits, and process review in customer service operations.

SELECTED WORK

Eliane Costa Lili

Pastry portfolio

Click a photograph or caption to view the work at lilibakes.com.



S'mores Paris-Brest

Chocolate crémeux and toasted meringue.



Chocolate mint cheesecake

Plated detail.



Chocolate mint cheesecake

Service arrangement.



Buttermilk panna cotta

Raspberry gel and olive oil crumble.



Pastry board

Square pastries with floral decorations.



Strawberry finish

Individual desserts with sliced strawberries.



Plated dessert service

Rows of individually plated desserts.



Floral garnish

Individual plated dessert with a floral garnish.

View the full portfolio at lilibakes.com/portfolio

Scan the QR code to open the portfolio from a printed CV.