

Laura Marion



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Objective

I am passionate about chocolate and love letting my creative energies flow. I like to focus on pushing the boundaries of flavours and exploring the chocolate world. My goals are to work in an environment where my natural flair and sixth sense for chocolate and patisserie creations are appreciated.

Experience

The Chocolate Master Sep 2010 - Current

At the Chocolate Master I am responsible for some of the key machinery and processes essential to creating a host of the Chocolate Master's products. On a daily basis I am in charge of the enrober and chocolate tempering machinery. The key outputs from my duties are chocolate truffles, chocolate-coated oranges and nougatines.

Chocolate Demonstrations Sep 2009 - Dec 2009

Whilst undertaking patisserie at William Angliss Institute, I have been running chocolate classes and demonstrations not only within William Angliss, but at various schools and community centres.

Gânache Chocolate Lounge Mar 2008 - Dec 2008

At the Gânache Chocolate lounge I worked closely with the renowned chocolate master Arno Backes. Whilst working within the team I gained experience in making quality chocolates that were each individually hand crafted and featured delicate centers and beautiful garnishes.

Uncle Rick's Coeliac Heaven

At Uncle Rick's Coeliac Heaven I worked part time as needed within a small team to produce gluten free baked goods. Uncle Rick's is a nationally known brand in conjunction with Patties and supplies to Coles Supermarkets nationally.

Wild About You Feb 2008

During my time at Wild About You I was involved in making fine quality hand made chocolates for distribution to companies such as San Churro and Qantas Airlines. This particular position required a truly hands on approach as industrial machinery was not readily available. Whilst some might think that this made things 'tougher' I used this as an opportunity to rely on my skills of chocolate making and getting back in touch with what it is to be a true chocolatier.

Koko Black 2007

Within Koko Black I was able to gain invaluable experiences within a chocolate manufacturing environment where I worked within a fast paced team producing high quality products. Some of my roles included: Preparation of ingredients, enrobing, hollow moulding and decorating.

Peter Roland Catering

As time permits, I am involved within the Peter Roland catering team. Thus far, I have covered such events as the Melbourne Spring Racing Carnival and have been involved in this event every year since 2006. I have worked in some of the most exclusive areas within the cup carnival with the highlight being the well-known Birdcage Bar as a cashier and bar person. Whilst working for Peter Roland I abide by the RSA laws and maintain good customer services skills whilst working in extremely busy conditions.

Education	<p>William Angliss Institute of TAFE</p> <p>Certificate IV in Hospitality (Patisserie), 2010 Diploma of Food Science and Technology / Confectionary Manufacture, 2008</p> <p>Victoria University</p> <p>Certificate IV in Training and Assessment, 2009</p>
Professional Development	<p><i>Macaroons - Level 1 - Savour Chocolate & Patisserie School, 2010</i></p> <p><i>Ramon Morató Master Class - Melbourne Food & Wine Festival, 2009</i></p> <p><i>Markus Bohm - Chocolate from the Master - Queen Victoria Market Cooking School, 2008</i></p> <p><i>Chocolate Bars - Inclusions & Infusions - Savour Chocolate & Patisserie School, 2008</i></p> <p>Responsible Serving of Alcohol (RSA), 2005</p> <p>Barista Food & Handling Course, 2005</p>
Achievements	<p>Chocovic Chocolate Competition (Judging), 2011</p> <p>Judging along side judges such as Darren Purchase and Pierrick Boyer, I was involved in critiquing the entries of 14 students.</p> <p>Wedding Chocolates, 2011</p> <p>In just over 3 days, I managed to create by hand, 510 individually molded chocolates that were given as thank you gifts for guests. This process also saw me source and organize custom made packaging to best showcase my chocolates.</p> <p>Chocolate Festival, 2010</p> <p>Over 2 days, I ran my very own Chocolate Festival within the local community centre, which I used to showcase my chocolates. In order to create an impression, I used my own recipes to create 4 unique handmade filled chocolates and a range of solid chocolates. In total, I created approximately 1416 chocolates for the festival.</p> <p>Chocovic Chocolate Competition, 2010</p> <p>In 2010, I competed within this competition against 13 other students. Upon judging of this competition I was awarded the 'Best Chocolate of the Day' and 'Encouragement' awards.</p> <p>Royal Melbourne Show (Judging), 2008</p> <p>The highlight of judging for the Confectionary and Chocolate Fine Foods section was seeing some of the best products on the commercial market today, which allowed me to take away some new ideas and give me some insight about where the industry is heading.</p>
References	<p>Available upon request.</p>