

# Tachena Winterhalter

110 N. 127th St. E Apt 2512  
Wichita, KS 67206  
(520) 308-2282 • tachenaw@gmail.com  
Instagram: @tachenastudios

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## Professional Summary

Multidisciplinary professional with over a decade of experience as a self-employed visual artist and accomplished baker and pastry chef. Proven leader in commercial bakery environments with a strong history of menu development, staff training, and production management. Equally skilled in independently leading creative projects from concept to exhibition, managing commissions, and mentoring others. Known for balancing creativity with structure, maintaining high quality standards, and delivering consistent results in fast-paced, detail-driven environments.

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## Work Experience

### Freelance Data Annotation

Self-Employed | Remote  
November 2025 – Present

- Independently manage data annotation projects with a strong focus on accuracy and consistency.
- Meet productivity goals and deadlines while working autonomously.

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### Baker

Trejos Donuts and Coffee | Los Angeles, CA  
August 2024 – February 2025

- Served as a senior production baker in a high-volume donut shop.

- Trained and supported new hires on dough preparation, frying, glazing, and sanitation standards.
- Contributed to seasonal product development and workflow improvements.

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## Lead Baker

The Butter End Cakery | Santa Monica, CA  
May 2024 – August 2024

- Led bakery operations for the launch of a new business.
- Established menus, production systems, and daily prep workflows.
- Trained and supervised staff while managing inventory and vendor ordering.

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## Baker / Cake Decorator / Pastry Chef

Gourmet Girls | Tucson, AZ  
April 2015 – August 2021 | October 2022 – February 2024

- Served as a long-term core team member and senior trainer in a high-volume specialty bakery.
- Led cake decorating operations, including fondant work, airbrushing, sculpted elements, and custom designs.
- Developed and expanded vegan, gluten-free, keto, and allergy-conscious menu offerings.
- Trained and onboarded new employees, improving speed, consistency, and product quality.
- Managed inventory, assisted with production scheduling, and ensured food safety compliance.
- Collaborated on menu planning, seasonal features, and special-order execution.

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## Pastry Chef

Miraval Resort & Spa | Tucson, AZ  
August 2022 – October 2022

- Prepared high-quality desserts in a luxury hospitality environment.
- Assisted with seasonal menus and special event service while maintaining strict quality standards.

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## Kitchen Tech

AB46 | Tucson, AZ

October 2021 – August 2022

- Supported food production through equipment testing, sanitation, and inventory control.
- Cross-trained across roles, demonstrating adaptability and leadership through reliability.

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## Artist / Creative Lead

Self-Employed | Tucson, AZ

May 2011 – Present

- Lead independent creative projects from concept through execution.
- Manage commissions, timelines, materials, and client communication.
- Mentor other artists and collaborate on creative initiatives.
- Exhibit work publicly and participate in socially engaged art projects.

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## Exhibitions

- Cancer – *Galleriam International Group*, Virtual Exhibition (2025)
- Tiny Embers Studio – NOHO, Los Angeles, CA (2024)
- Hey Baby: Art Against Sexual Violence – Tucson, AZ (2015)
- 340 High Street Student Show – Portsmouth, VA (2011)

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## Education

Associate's Degree in Fine Arts

Tidewater Community College – Norfolk, VA

August 2009 – May 2011

- Graduated Summa Cum Laude
- President's Honor Roll
- Honor Society Member

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## Skills

- Bakery & Pastry Operations

- Cake Decorating & Custom Design
- Menu & Recipe Development
- Team Leadership & Staff Training
- Inventory Management & Production Planning
- Food Safety & Sanitation
- Creative Direction & Visual Design
- Time Management & Problem Solving
- Data Annotation & Quality Review
- Microsoft Office (Word, Excel, PowerPoint)