
Artisan Baker Resume

Job Objective

To obtain an Artisan Baker position in a company that provides an open environment with many opportunities for continuous growth.

Highlights of Qualifications:

- Hands-on experience in providing artisan bakery services
 - Profound knowledge of baking procedures and basic mathematical concepts
 - Outstanding knowledge of governmental health, hygiene, and safety guidelines
 - Familiarity with inventory management and customer service practices
 - Ability to interact with all customers and coworkers, in a positive manner
 - Ability to interpret and follow company policies and food recipes, accurately
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Professional Experience:

Artisan Baker
Wildflower Bread Company, Santa Monica, CA
August 2012 – Present

Responsibilities:

- Followed production schedule and determined needed variety and quantity of baked products.
- Prepared, rolled, proofed, and baked the bread dough, according to recipe.
- Cleaned and sanitized bakery premises, equipments, utensils, and counters, properly.
- Delivered high quality bakery goods and provided exceptional customer service to the clients.
- Monitored and maintained the inventory level of all needed supplies.
- Interpreted and followed established safety and sanitation regulations, as applicable.

Artisan Baker
Giant Eagle, Santa Monica, CA
May 2009 – July 2012

Responsibilities:

- Interacted with customers and recommended relevant bakery products to them.
 - Baked and decorated a variety of artisan baked-products such as breads cookies, and croissants.
 - Developed new designs for baked items and customized the client's order, as needed.
 - Ordered, managed, and tracked the inventory-level of all required supplies.
 - Created and maintained accurate production reports, on a daily basis.
 - Interpreted and complied with governmental guidelines on food safety and sanitation.
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Education:

Associate Degree in Bakery Science
Western Piedmont Community College, Morganton, NC

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