
Artisan Bread Baker Resume

Job Objective

To obtain an Artisan Bread Baker position in a company that will allow me to grow along with the company.

Highlights of Qualifications:

- Hands-on experience in making and providing artisan bread products
 - Profound knowledge of various artisan baked items and their recipes
 - Outstanding knowledge of cleanliness and sanitation standards and bread making equipments
 - Familiarity with inventory ordering and food cost management practices
 - Ability to produce large quantities of artisan bread, in a timely manner
 - Ability to interact with all coworkers and clients, in a cordial manner
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Professional Experience:

Artisan Bread Baker
Brown Bag, Huntington, WV
August 2012 – Present

Responsibilities:

- Developed and implemented bread production formulas and food utilization techniques.
- Used correct ingredients and produced high quality artisan bread.
- Prepared and baked a variety of artisan breads, using different flours.
- Created and followed highly effective cleanliness and hygiene procedures.
- Ordered, procured, and maintained the inventory-level of all needed supplies.
- Trained and guided subordinate bakers on bread making and formula development procedures.

Artisan Bread Baker
Wegmans, Huntington, WV
May 2009 – July 2012

Responsibilities:

- Prepared, shaped, and baked all dough and produced batters, as per recipes.
 - Informed clients about various artisan bread and made appropriate recommendations.
 - Offered product samples and sold bread products to the customers.
 - Maintained sanitation of workplace and ensured production of high quality food.
 - Ordered and maintained the stock level of all required equipments and supplies.
 - Handled and resolved all product-related complaints and issues of customers, in an effective manner.
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Education:

Associate Degree in Bakery Science
South Seattle Community College, Seattle, WA

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