

# BAKER CV

Baking is not learned. It is an inherent skill, a talent. You must have passion for baking to be a successful baker. As such, when you write a Baker CV, it is ideal if you present your natural and inherent skills in baking. A sample CV of a Baker is given below so you will understand what I am trying to imply when I say natural or inherent skill. In the Career Aim section, you will notice that passion and zeal to do the job is expressed through his goals for the company. The Skills Profile as well as the Employment Section is also written this way.

## Malik Workman

4608 Non St., Loughborough, Leicestershire, WX37 7DR

Tel: – 01877 542417

[email]

Date of Birth: – 02/01/91

Nationality: – British

## CAREER AIM:

My career aim is to be known as one of the most renowned bakers in the whole world. I aspire to be expert in baking pastries, sweets, pies and cakes that will fill every soul who has penchant for sweet treats. I have grand taste in making mouth-watering fillings, toppings and icing that will satiate cake lovers. I am also very skilled in adorning cakes with unique embellishments to make my products look more palatable and irresistible. I have been baking since I was 10 and I believe this is what I am here for. If given the opportunity, I will dedicate all my time, skill and passion in baking cakes and other pastries that will make the company globally recognized.

## SKILLS PROFILE:

- Good experience in baking cakes and pastries
- Wide knowledge of hand craft baking techniques
- Sound knowledge of food safety and sanitation standards
- Skilled in using ovens, slicer, baler and other baking equipment
- Ability to understand ingredients and recipes
- Ability to inspect freshness and quality of baking products

## EMPLOYMENT AND EXPERIENCE:

Baker Marr Grange Farm – Doncaster May 2013 to Current

- Assisted Head Baker in creating new recipes.
- Prepared bakery products based on nutritional guidelines and production schedules.
- Ordered and stocked raw supplies ahead to avoid shortages.
- Developed process improvements to avoid wastages and production delays.
- Maintained the production area safe and hygienic.
- Reported any baking equipment problems to management.

Baker Bunny Little s Bakery – London Nov 2012 to May 2013

- Determined quantity of goods to bake based on production schedule.
- Determined the ingredients needed to bake goods for that day.
- Prepared cakes, cookies, sweet rolls, tarts, breads and pastries based on menu items.
- Prepared icings, batters and doughs as per chef's instructions.
- Maintained working area clean and safe.
- Operated oven, mixer, cutting tools, and rolling pans and steam kettle to bake goods.

## EDUCATION AND QUALIFICATIONS:

BA (Hons) in Culinary Arts Management

University of the West of England – Bristol

Oct 2009 to Jul 2012

HND in Hotel Catering and Institutional Management

Plumpton College – Plumpton

Sep 2007 to Jul 2009

GCSEs: English Language, Science, Physics, Chemistry, Maths

Winchmore School – Winchmore Hill

Sep 2002 to Jul 2007

## Malik Workman

4608 Non St., Loughborough, Leicestershire, WX37 7DR

Tel: – 01877 542417

[email]

Date of Birth: – 02/01/91

Nationality: – British

## CAREER AIM:

My career aim is to be known as one of the most renowned bakers in the whole world. I aspire to be expert in baking pastries, sweets, pies and cakes that will fill every soul who has penchant for sweet treats. I have grand taste in making mouth-watering fillings, toppings and icing that will satiate cake lovers. I am also very skilled in adorning cakes with unique embellishments to make my products look more palatable and irresistible. I have been baking since I was 10 and I believe this is what I am here for. If given the opportunity, I will dedicate all my time, skill and passion in baking cakes and other pastries that will make the company globally recognized.

## SKILLS PROFILE:

- Good experience in baking cakes and pastries
- Wide knowledge of hand craft baking techniques
- Sound knowledge of food safety and sanitation standards
- Skilled in using ovens, slicer, baler and other baking equipment
- Ability to understand ingredients and recipes
- Ability to inspect freshness and quality of baking products

## EMPLOYMENT AND EXPERIENCE:

Baker Marr Grange Farm – Doncaster May 2013 to Current

- Assisted Head Baker in creating new recipes.
- Prepared bakery products based on nutritional guidelines and production schedules.
- Ordered and stocked raw supplies ahead to avoid shortages.
- Developed process improvements to avoid wastages and production delays.
- Maintained the production area safe and hygienic.
- Reported any baking equipment problems to management.

Baker Bunny Little s Bakery – London Nov 2012 to May 2013

- Determined quantity of goods to bake based on production schedule.
- Determined the ingredients needed to bake goods for that day.
- Prepared cakes, cookies, sweet rolls, tarts, breads and pastries based on menu items.
- Prepared icings, batters and doughs as per chef's instructions.
- Maintained working area clean and safe.
- Operated oven, mixer, cutting tools, and rolling pans and steam kettle to bake goods.

## EDUCATION AND QUALIFICATIONS:

BA (Hons) in Culinary Arts Management  
University of the West of England – Bristol  
Oct 2009 to Jul 2012  
HND in Hotel Catering and Institutional Management  
Plumpton College – Plumpton  
Sep 2007 to Jul 2009  
GCSEs: English Language, Science, Physics, Chemistry, Maths  
Winchmore School – Winchmore Hill  
Sep 2002 to Jul 2007

[Build your Resume Now](#)