BAKERS ASSISTANT RESUME

Objective:

To obtain the position as Baker's Assistant to ensure the smooth and conflicts free functioning of all operations of the organization.

Summary of Skills:

- Huge experience working with icings and frosting
- Ability to perform techniques in large-scale production baking
- · Ability to work rapidly and efficiently during rush periods
- · Ability to learn prescribed methods
- Ability to read and follow formulas and compute basic mathematical calculations

Work Experience:

Baker's Assistant

Rockefeller / Mathey College. Dining services, Boxboro, MA August 2005 to till date

- · Assisted in preparation of breads, rolls, muffins, cookies, pies and cakes.
- Determined which pans should be prepared for production, greased and lined with paper.
- Assisted in spreading and sprinkling a range of various toppings on specially baked items.
- · Performed inventory updates, invoicing orders and filing.

Baker's Assistant Whole Foods Market, Boxboro, MA May 2000 to July 2005

- Assisted in baking food in a clean, safe and sanitary manner.
- · Carried and distributed baking supplies such as flour, shortening and sugar.
- Assisted in reading recipes, weighing and measuring baking ingredients.
- · Adjusted and preheated ovens to desired temperatures for baking.
- Performed proper and safe operation of bakery equipment and utensils.

Education:

Associate Degree in beverage management Duke University, Durham, NC

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