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## Bakery Manager Resume

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### Job Objective

Looking for an opportunity to put my skills and training to work for your company by acquiring the position of Bakery Manager.

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### Highlights of Qualifications:

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- Huge experience in managing a bakery team according to standard policies and procedures of bakery
  - Exceptional knowledge of all ingredients and mixing
  - Deep knowledge of bakery equipments and its maintenance
  - Remarkable ability to maintain good relations with customers and team members
  - Outstanding ability to use plan-o-gram and Kopy Kake projector
  - Good understanding of all ingredients and mixing icings and coordinate colors
  - Skilled to communicate effectively with customers in English
  - Sound skills to work for long hours at holidays and weekends as well
  - Ability to handle multiple tasks at a given time
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### Professional Experience:

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Bakery Manager  
Weis Markets, Columbus, OH  
October 2008 – Present

- Ensured compliance to all Federal, Local and state sanitation standards in maintain a bakery.
- Assisted customer's in queries and resolved all problems faced.
- Managed and received order for company and ensured sale according company quality standards.
- Maintained staff and hired employees accordingly to ensure uninterrupted work.
- Scheduled work in coordination with Store Coach and maintained records for all staffing budget and guidelines.
- Developed various merchandising programs and displayed products to increase profitability of store.
- Performed regular checks on inventory according to company policies and ordered supplies if required.
- Recorded all invoices and bills generated and matched payments with it.

Assistant Bakery Manager  
Price Chopper, Columbus, OH  
August 2003 – September 2008

- Provided optimal customer service and assisted customers in selecting appropriate product for events.
- Managed packaging of product and displayed products in store windows to attract more customers to store.
- Ensured product rotation on display on a regular basis according to company standards.
- Maintained inventory of products and prepared accurate records for same.
- Operated bakery equipments and sanitized it on a regular basis according to company guidelines.
- Ensured work according to company safety standards and made repairs in equipment whenever required.

Bakery Supervisor  
Safeway Inc, Columbus, OH  
May 1998 – July 2003

- Ensured customer satisfaction at all times and work according to his or her requirement.
  - Maintained a bakery team and assisted in taking necessary interviews.
  - Coordinated with team members and maintained security standards.
  - Managed sampling and temperature for products and prepared necessary worksheets.
  - Performed all work according to necessary sanitation process.
  - Prepared various store programs for national and regional platform.
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### Education:

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Bachelor's Degree in Baking and Pastry  
Northwestern Michigan College, Traverse City, MI

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