
Bakery Supervisor Resume

Job Objective

Looking to help the company through my years of experience as Bakery Supervisor.

Highlights of Qualifications:

- Vast supervisory experience in a food-manufacturing environment
 - Good understanding of bakery products and nutritional information
 - Sound knowledge of commercial bakeries and bakery equipment
 - In-depth knowledge of functionality of ingredients with time and temperature in the baking process
 - Skilled in creating artistically and aesthetically appealing pastries and desserts
 - Ability to effectively monitor reports and provide feedback to improve performance
 - Ability to successfully coach, train and follows up with team
 - Proficient with MS Outlook, Excel and Word
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Professional Experience:

Bakery Supervisor, August 2005 to till date
Grecian Delight Foods, Alhambra, CA

- Established and maintained a positive work environment that supported a high Team Member morale.
- Communicated and maintained Team Member safety and security standards.
- Supervised and guided tasks to Bakery Team Members.
- Trained new Team Members, utilized learning checklists and training materials.
- Supported national, regional and stored programs.

Bakery Supervisor, June 2002 to July 2005
Sunflower Farmers Markets, Alhambra, CA

- Performed all duties related to Bakery Team Members.
 - Performed all functions regarding ordering and selling Bakery Supplements.
 - Ensured proper sale items signs and participated in promotional program.
 - Processed invoices and credits and complied with all applicable State Health and Safety codes.
 - Established and maintained effective vendor relationships.
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Education:

Bachelor's Degree in Food Science, Thiel College, Greenville, PA

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