
Bread Baker Resume

Job Objective

To obtain a Bread Baker position that will allow me to utilize my skills and has potential for growth.

Highlights of Qualifications:

- Extensive experience of preparation, baking, and delivery of breads and related bread products
 - In-depth knowledge of food industry trends and bread making methods
 - Operational knowledge of kitchen appliances, cutting tools, and baking equipments
 - Familiarity with bread shaping and packaging practices
 - Ability to manage and bake large volumes of bread products, efficiently
 - Ability to work with coworkers, in a collaborative and productive manner
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Professional Experience:

Bread Baker
Paradise Bakery and Café, Windsor Mill, MD
August 2012 – Present

Responsibilities:

- Determined and utilized correct quantity of raw materials as per production order.
- Followed recipes properly and mixed all food ingredients, as needed.
- Prepared, rolled, shaped, and sized the dough, in a hygienic manner.
- Placed and baked the dough in the oven and adjusted oven controls, as required.
- Cooked and used various types of bread fillings and toppings for decorating bread products.
- Operated and maintained all baking equipments and other kitchen tools, safely.

Bread Baker
Dante's Restaurants, Inc., Windsor Mill, MD
May 2009 – July 2012

Responsibilities:

- Mixed all ingredients and baked bread dough in the oven, as per recipes.
 - Shaped, decorated, and packaged all loaves of freshly prepared bread.
 - Baked and delivered a variety of breads for all types of occasions.
 - Operated and cleaned all cutting tools and kitchen appliances, properly.
 - Cleaned and sanitized food preparation counters and storage areas.
 - Interpreted and maintained established food quality standards, as applicable.
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Education:

Associate Degree in Bakery Science
Miles Community College, Miles City, MT

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