Cake Decorator Resume

Job Objective

To secure the position of Cake Decorator in a reputable company that will allow me to utilize acquired skills and experience.

Highlights of Qualifications:

- Substantial experience of decorating, piping and presenting cakes
- Extensive knowledge of bakery ingredients, cake decorating tools and food processors
- · Commendable knowledge of food safety standards, sanitation policies, and health regulations
- Familiarity with applying icing, frostings, toppings, and fondants ?bility
- to read, comprehend, and follow recipes, correctly
- Ability to interact and work with all members of bakery team, in a positive manner

Professional Experience:

Cake Decorator Carlos Bakery, Plymouth, IN August 2012 – Present

Responsibilities:

- Responded to customers' query calls and took orders, in a prompt and professional manner.
- Prepared, decorated, and packaged all varieties of cakes and cake products, efficiently.
- Priced, stored, and showcased all decorated cakes, as per department procedures and guidelines.
- Cleaned, tidied, and organized all assigned sales counter and work areas.
- Completed and delivered all decorated cake orders to clients, on time.
- Developed and maintained cordial relationships with all coworkers and clients.

Cake Decorator Food Lion, Plymouth, IN May 2009 – July 2012

Responsibilities:

- Assisted with preparation of cakes and executed all cake decoration activities, as assigned.
- Completed and submitted all cake production sheets, accurately and on time.
- Used and cleaned all culinary and decorating equipments, properly.
- Cleaned, sanitized, and organized all assigned kitchen areas and workstations.
- Interpreted and adhered to established health, sanitation, and safety standards and procedures.
- Developed and maintained strong professional relationships with team members, production staff, and other departments.

Education:

Associate Degree in Baking and Pastry Arts Tulsa Community College, Tulsa, OK

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