
Head Baker Resume

Job Objective

Seeking a Head Baker position that offers an immediate challenge, career opportunity and advancement.

Highlights of Qualifications:

- Hands-on experience in recruitment, training and direction of bakery staff
 - Profound knowledge of making various bakery items such as pastry and breads
 - Outstanding knowledge of food hygiene, HACCP programs, and safety standards
 - Familiarity with inventory ordering and food cost management practices
 - Ability to understand and follow each product recipe, correctly
 - Ability to discipline, mentor, and encourage all assigned staff members, efficiently
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Professional Experience:

Head Baker
Omni Hotels, Los Angeles, CA
August 2012 – Present

Responsibilities:

- Hired, trained, and supervised all assigned bakery staff members.
- Prepared and baked a variety of bakery products, according to given recipes.
- Stored, labeled, dated, and rotated all raw ingredients and final products.
- Cleaned and maintained the kitchen area, dishes, and bakery equipments.
- Ordered and maintained the inventory-level of all daily supplies, as needed.
- Maintained budget and controlled all expenses related to labor and food costs.

Head Baker
Beau Rivage Resort and Casino, Los Angeles, CA
May 2009 – July 2012

Responsibilities:

- Prepared, baked, and presented high quality bakery goods, efficiently.
 - Followed all baking schedules and produced all baked items, in a timely manner.
 - Recruited, trained, managed, and directed the assigned bakery staff, as required.
 - Detected and reported all workplace incidents and safety hazards to the supervisor.
 - Received and responded to customer comments and complaints, in an effective and prompt manner.
 - Interpreted and adhered to established food hygiene, licensing, and safety standards.
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Education:

Bachelor's Degree in Bakery Science
Taylor University, Upland, IN

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