
Restaurant Baker Resume

Job Objective

Seeking a Restaurant Baker position in an organization where I can utilize my skills and be an asset to the employer.

Highlights of Qualifications:

- Substantial experience of preparation and display of bakery products in a restaurant setting
 - Extensive knowledge of baking process and restaurant operations
 - Commendable knowledge of all Company policies and procedures
 - Familiarity with using computer and basic software programs
 - Ability to manage and complete all tasks, efficiently and on time
 - Ability to comply with uniform code and grooming standards, diligently
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Professional Experience:

Restaurant Baker
Nickles Bakery, Inc., New York, NY
August 2012 – Present

Responsibilities:

- Interpreted order list and planned the baking sequence to meet all orders.
- Prepared and baked various bakery products, in a timely manner.
- Organized, labeled, and dated all trays having baked items, in a correct manner.
- Set up, cleaned, and maintained all product display cases and shelves.
- Cleaned and sanitized food preparation areas, equipments, and utensils.
- Maintained food safety standards and adhered to established food storage procedures.

Restaurant Baker
Giant Eagle, New York, NY
May 2009 – July 2012

Responsibilities:

- Followed Bakery Production Chart and prepared all required quantities of baked products, on time.
 - Produced, labeled, dated, and displayed all bakery products, properly.
 - Stored, rotated, and restocked all ingredients and food supplies, to prevent wastage and shortage.
 - Cleaned and maintained bakery carts, food stations, and related equipments.
 - Followed proper food handling procedures and complied with safety standards.
 - Maintained food inventories and set up food stations prior to preparation of items.
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Education:

Bachelor's Degree in Baking and Pastry Arts
Barnard College, New York, NY

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