

[Full Name]

[City, State] | [email@example.com] | [Phone Number]

PROFESSIONAL SUMMARY

Detail-oriented **[Professional Baker]** with [X] years of experience producing high-quality breads, pastries, and desserts in fast-paced, high-volume environments. Skilled in recipe development, dough fermentation, and precise baking techniques to ensure consistent flavor, texture, and presentation. Proven track record of reducing waste, optimizing production schedules, and maintaining rigorous food safety standards. Adept at collaborating with kitchen teams and providing excellent customer service through customized orders and seasonal product offerings.

EXPERIENCE

[Head Baker] | [Artisan Bakery Name]

[Month Year] – Present | [City, State]

- Lead daily production of [X+] loaves of bread, pastries, and specialty items, ensuring consistent quality, flavor, and appearance while meeting strict opening deadlines.
- Develop and test new seasonal recipes (e.g., [sourdough variations, laminated pastries, gluten-free items]), increasing bakery sales by [X%] and expanding the product range based on customer feedback and trends.
- Implement standardized production schedules, scaling formulas, and inventory controls that reduced ingredient waste by [X%] and improved on-time completion of wholesale and custom orders.

[Baker] | [Hotel / Café / Bakery Name]

[Month Year] – [Month Year] | [City, State]

- Prepared a daily assortment of breads, rolls, cakes, and pastries following established recipes and procedures, maintaining consistent portioning, proofing, and baking times.
- Operated and maintained commercial mixers, ovens, proofers, and sheeters, performing routine checks and cleaning to comply with [HACCP] and local health regulations.
- Collaborated with pastry and kitchen teams to fulfill banquet, catering, and custom cake orders, coordinating production timelines to ensure all items were delivered fresh and on schedule.

EDUCATION

[Diploma in Baking & Pastry Arts] | [Culinary School Name]

[Month Year] – [Month Year] | [City, State]

- Completed hands-on training in bread making, pastry techniques, cake decoration, chocolate work, and plated desserts.
- Studied food safety, sanitation, kitchen management, and cost control principles relevant to commercial baking operations.

[High School Diploma] | [School Name]

[Month Year] – [Month Year] | [City, State]

- Relevant coursework or activities: [Culinary club, hospitality program, part-time work in food service].

SKILLS

- Baking & Pastry Techniques:** [Artisan bread production], [laminated doughs], [cake baking and assembly], [basic cake decorating], [cookies and bars], [tarts and pies].
- Production & Operations:** [Batch scaling], [proofing control], [oven management], [production scheduling], [inventory rotation (FIFO)], [waste reduction].
- Food Safety & Compliance:** [Food handler certification], [HACCP principles], [allergen awareness], [temperature control], [cleaning and sanitation procedures].

- **Equipment Proficiency:** [Commercial mixers], [deck and convection ovens], [dough sheeters], [proofers], [scales], [piping tools].
- **Quality & Customer Focus:** [Attention to detail], [consistency in product quality], [custom orders], [presentation and display], [responding to customer feedback].
- **Teamwork & Communication:** [Collaboration in kitchen environments], [clear communication during rush periods], [coordination with front-of-house staff].
- **Organization & Time Management:** [Early-morning shifts], [prioritizing baking schedules], [meeting delivery deadlines], [multi-tasking in high-volume settings].

PROJECTS

[Seasonal Bread & Pastry Line Development] | [Artisan Bakery Name]

[Month Year] – [Month Year]

- Created a rotating menu of seasonal breads and pastries (e.g., [pumpkin brioche], [fruit galettes], [holiday stollen]) aligned with local ingredients and customer preferences.
- Standardized recipes and production notes to ensure consistent results across multiple bakers and shifts.

[In-House Sourdough Program] | [Bakery / Café Name]

[Month Year] – [Month Year]

- Developed and maintained a natural sourdough starter, establishing feeding schedules and fermentation guidelines for daily production.
- Introduced [X] varieties of sourdough loaves, improving product differentiation and contributing to a measurable increase in bread sales.