

POSITION APPLYING FOR: BAKER

QUALIFICATION

- **Food technology graduate from a university**
- **Been into baking for more than 10 years now**
- **Mostly into wholesale and large scale high volume production set-up bakery**
- **Mixing from scrap, make-up machine operator, ovenman, are just part of daily routine**
- **Can measure and weigh ingredients, can read and follow recipe per batch size base on production requirement of several dough variety**
- **OH&S/ HACCP oriented**
- **Presently employed as baker in a wholesale bakery**

EMPLOYMENT HISTORY

1. IL GRANINO BAKERY

6/41 King edward road, Osborne park WA

A busy wholesaler supplying specialty breads and pastries in café, lunch bars, Schools and commercial kitchen through out Perth and metropolitan area. With major accounts with Tip top bakeries and Dome café

POSITION: BAKER/ MACHINE OPERATOR SEPT. 11,2008-TO PRESENT

JOB DESCRIPTION:

- **Measure and weigh ingredients per batch size in accordance to production requirement of several dough variety**
- **Mixing/ dough making using 5 bagger spiral mixers(e.g turkish bread, ciabatta, tins and rolls)**
- **Operates make-up line machine: dough cutter, conical rounder, intermediate proofer, dough moulder machine**
- **Operates huge rack ovens(3 racks per oven cap.)**
- **Comply with HACCP/ Food safety program**

2. HERMAN'S MODERN BAKERY

Saipan, Northern Mariana Islands (US Territory)

The first and largest bakery plant in the country engaged in high volume bread production, cakes and pastries supplying to the American military base in Guam,

USA and naval vessels in the islands. With major accounts with Mc Donalds, Hard Rock café, KFC, airlines and duty freeshop, schools and Government hospitals.

POSITION: BAKER/ PRODUCT DEVELOPER OCT. 28, 2005—DEC. 29, 2007

JOB DESCRIPTION:

- All around baker; weighing ingredients, mixing, make-up, oven, packing, as well as despatch
- Operates tumbler and hobart mixer, divider machine for rolls, rounder, rotating deck ovens
- Makes variety of breads such as french baguettes, sour dough breads, brown breads, sweet rolls, buns, bagels, tart, doughnut, pies, tins and rolls
- Introduce and develop new products for sale

3. BIG “E” FOOD CORPORATION

Manila , Philippines

One of the largest bread factory in the country consuming about 5 tons of flour a day mostly tins and buns for commercial market on a 24 hour shift.

POSITION: BAKER/ BREAD SUPERVISOR JAN. 9, 1999—SEPT. 31, 2005

JOB DESCRIPTION:

- Acquired hands on training from german/dutch baker technicians when machines were first set up and established, producing high quality and high volume bread production
- Operates tunnel oven, silo for flour, huge spiral mixers, dough divider and moulder, proover, coolers and slicer
- Supervise a team of more than a 100 people from mixing to packing area
- Oversee all aspects of operation that product quality are met and standard procedures are done meeting targeted production requirement

HIGHEST EDUCATIONAL ATTAINMENT:

BACHELOR of SCIENCE in FOOD TECHNOLOGY GRADUATE

POLYTECHNIC UNIVERSITY of the PHILIPPINES APRIL 30, 1996

PERSONAL DATA

Date of birth: March 7, 1975
Age: 35
Place of birth: Manila, Philippines

Status: Single
Height: 5 foot 8 inches
Weight: 62 kg
Nationality: FILIPINO
Visa: Temporary subclass 457 visa (4 years)
August 25, 2012 expiration