

Resume

Career Objectives

Summary:

I would like to further my career in baking, and am always willing to learn new skills, and in turn pass on to others my current knowledge. I am extremely hard working, motivated, reliable and am always punctual. Come starting hour I am always one-hundred percent ready and always hold a high standard of personal presentation.

As well as my skills and experience in baking, I am competent in ordering and maintaining stock. I am capable in the supervision of large working teams, having run a floor team of sixteen workers for three years in a high yield mass production bakery.

Essentially I am looking for a supervising role as that is where I perform best, but am willing to start in a lower position, proving myself and working my way up to a higher position

Education/Qualifications

Institution:

Apprenticeship by correspondence

City/Country:

New Zealand

Qualifications:

In my apprenticeship I was only able to complete my first year. I did not finish it due to moving to Sydney where I was given a position in our family run bakery, Michel's Patisserie. As I was working six days a week I didn't have sufficient time to complete my studies. However, Daniel Roberts, Phone. 0410 226 765

coming from a long line of bakers in our family, plus the experiences from the positions I was given, I have gained a lot of knowledge through on the job training. And can confidently say I am proficient enough to be classified a highly qualified baker.

Apprenticeship
commencement
1997

Institution: Fielding Agricultural High School

City/Country: New Zealand

Education Completed form 5

Completed: 1997

Employment History

Dee Why Fresh Bakery

Start Date: 1 December, 2009

End Date: December 2010

Position/Title: Pastry Cook/Baker

Responsibilities/

Achievements:

- First baker in each morning, responsible for setting up the bakery
- Making breads, including sourdoughs, as well as pies, sausage rolls, pastries and also cakes if needed
- Serving customers when required
- Ensuring a high standards of quality for all products
- Ensuring bakery is clean and tidy after each shift
- Worked well autonomously for the first few hours of each shift, but also worked well in a small team, able to assist in any areas of baking when required

Daniel Roberts, Phone. 0410 226 765

Woolworths Bakery

Start Date: 1 June 2008

End Date: Current

Position/Title: Pastry Cook/Baker

Responsibilities/

Achievements:

- Producing large quantities of bread; preparation and baking working in the Northern Beaches largest and busiest Woolworths Bakery
- Ensure bakery cleanliness is of a high standard after each shift
- Working effectively and efficiently in a small team
- Make required amount of bread each shift

Lotus Cakes

Start Date: November 2005

End Date: May 2008

Position/Title: Pastry Cook

Responsibilities/

Achievements:

- 2IC
 - Responsible for making mixes, baking of products, finishing cakes and quality control
 - HACCP Trained
 - Responsible for stock control
 - Can work well individually or as part of a team
- Having worked at Michele's Patisserie for seven years, I decided to make a change and gain experience in another bakery.
Daniel Roberts, Phone. 0410 226 765

Note Flow

Start Date: Aug 2001

End Date: Nov 2005

Position/Title: Pastry Cook Supervisor

Responsibilities/

Achievements:

- Supervisor of small cakes section for Michel's Patisserie
- Began job as a pastry cook and was promoted in January 2002
- Responsible for management of a team of 16 people
- Responsible for making mixes, baking of products, decorating cakes and quality control
- HACCP Trained
- Responsible for determining stock levels for each shift
- Due to a company takeover, the small cakes section was restructured and the owner became supervisor and I became 2IC.

PK's Limited, New Zealand

Start Date: Jun 1997

End Date: Aug 2001

Position/Title: Pastry Cook

Responsibilities/

Achievements:

- Responsible for running family owned bakery at the age of seventeen on night shift
- Responsible for determining stock levels for each shift
- Responsible for producing and the baking of breads, danishes and sweet buns, pies and finishing cakes