

# ROBERT SMITH

## Jr. Bakery Supervisor

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### SUMMARY

Able to work effectively in a high-demanding and fast-paced environment. Attentive collaborator who works well individually or in teams to complete large projects in diverse contexts. Excellent interpersonal skills with an ability to communicate one-on-one with peers and/or customers.

### SKILLS

Photography, Graphic Design, Customer Service.

### WORK EXPERIENCE

#### **Jr. Bakery Supervisor**

Bjs Wholesale Club - October 2011 – 2020

- Helped members with any questions or cake orders.
- Learned how to decorate cakes and use an industrial oven.
- Processed drawers and rebuild them.
- Built deposits and perform safe audits.
- Assisted members with any questions and cash them out.
- Supervised a crew of 18 associates in the daily baking and decorating of the bakery.
- Ordered product to ensure par levels were right for merchandise and supplies.

#### **Bakery Supervisor**

Delta Corporation - 2006 – 2011

- Manage a team of 4 to ensure all product is created to the specifications of the customer -Forecast the needs of the customer on a daily basis.
- Prepared a full range of products for retail bakery and wholesale accounts, including artisan bread, ice creams, and breakfast pastries.
- Supervise interviewing, hiring, and training new employees, planning, assigning and directing work and, addressed complaints, and resolved issues.
- Ensure all bakery processes are in order.
- Albertsons Bakery clerk Albertsons Managed personal, in charge of ordering, inventory, schedules, customer service, set up special orders.
- Merchandized and organize products, food safety certified.
- Work with other managers to plan and direct the work of the organizations Help set policies Evaluate work output Participate with store management.

### SCHOLASTICS

- CNA - 2015(Flcc - Canandaigua, NY)