

# Robert Smith

## Bakery Supervisor/Manager

### **CONTACT DETAILS**

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### **SKILLS**

Food Safety, Packaging  
And Labeling.

### **LANGUAGES**

English (Native)  
French (Professional)  
Spanish (Professional)

### **INTERESTS**

Climbing  
Snowboarding  
Cooking  
Reading

### **REFERENCES**

Reference - 1 (Company  
Name)  
Reference - 2 (Company  
Name)

## **PERSONAL STATEMENT**

Bakery Supervisor a position as a customer service representative, to use and develop skills and also be give the opportunity for growth and development and advancement.

## **WORK EXPERIENCE**

### ***Bakery Supervisor/Manager***

**ABC Corporation - November 1999 - November 2002**

#### *Responsibilities:*

- Waited on customers, money handling doing daily count, daily and weekly cleaning, making order lists.
- Placed orders with vendors displaying products stocking shelves portion control passing out assignments keeping a record of all waste-reducing items.
- Responsible for scheduling Experience handling Inventory.
- Managed all the bakery departments daily sales and operations.
- Supervised a team of 10 Make schedules and train new employees Baking bread, cakes, cookies Overseas bakery staff to ensure bakery standards are met.
- Supervised a team of forty Ordered products based on need Implemented back stock organization for cookie bar Communicated to leadership on any issues.
- Stocked floor with bakery products Clean equipment and work areas Order Product Enter .

### ***Bakery Supervisor***

**Delta Corporation - 1994 - 1999**

#### *Responsibilities:*

- State Certification Food Safety Previous Roles Accounting Office, Front End Supervisor, Cashier, Marketing Supervision, training, and management.
- Delegate tasks and responsibilities - Motivate employees to improve product quality and efficiency - Train new employees in the Department - Order.
- Managed bakery employees, scheduling and training Oversaw bakeshop production for student dining and catering Ensured quality product and safe food.
- Supervised 25 union employees in the packaging of fresh bakery products finished wrap out weekly Accomplishments established a team philosophy.
- Supervision of employees in Bakery/Deli, Ordering, Scheduling, Hiring, Merchandising, Production, Stocking, and all other duties to run the .
- Prepared product for the same day and next day sales Taught co-workers to safely use bakery equipment in accordance with DECA policy Baked goods.
- This is Dummy Description data, Replace with job description relevant

to your current role.

## **Education**

Diploma - (Southeast Halifax High School)