

SOPHIA BROWN Donut Maker

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PROFESSIONAL SUMMARY

Skilled Donut Maker with seven years of experience in the art of crafting exquisite donuts and baked goods. Expertise in recipe execution, quality control, and maintaining a clean and safe work environment. I am dedicated to creating delightful customer experiences through innovative flavors and artistic presentations. My commitment to excellence drives me to contribute meaningfully to a thriving bakery team.

B WORK EXPERIENCE

Donut Maker

🛗 Jan / 2021-Ongoing

Blue Sky Innovations

🖡 Chicago, IL

- 1. Recorded production data for each batch, ensuring precise ingredient usage and adherence to recipes.
- 2. Executed recipes to achieve desired flavor and texture, focusing on consistency and quality.
- 3. Set up and operated equipment for mixing, blending, and baking processes according to established guidelines.
- 4. Measured and weighed ingredients accurately, maintaining adherence to both English and metric standards.
- 5. Monitored cooking processes, adjusting equipment settings to achieve optimal results.
- 6. Inspected final products for quality assurance before packaging.
- 7. Crafted over 200 unique donut flavors, increasing customer satisfaction and repeat business by 30%.

Donut Maker

Crescent Moon Design

- 1. Specialized in crafting a variety of donuts, focusing on both traditional and innovative flavors.
- 2. Operated as a cashier, enhancing customer service and managing transactions efficiently.
- 3. Prepared donuts for delivery, ensuring careful packaging to maintain product integrity.
- 4. Worked during peak hours, demonstrating speed and accuracy in a fastpaced environment.
- 5. Utilized strong communication skills to assist customers and promote new products.

EDUCATION

Associate of Applied Science in Baking

🛗 Jan / 2015-Jan / 2018

F Phoenix, AZ

Culinary Institute of America

Focused on baking techniques, pastry arts, and food safety regulations.

SKILLS

Efficient Time Management



ACHIEVEMENTS

- Streamlined production processes, reducing waste by 15% while maintaining product quality.
- Consistently met production targets, averaging over 500 donuts per shift with minimal errors.

🛗 Jan / 2018-Jan / 2021

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