



MIA TAYLOR

Head Baker

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles

🌐 www.qwikresume.com

💡 SKILLS

Artisan Bread Making



Vegan Baking



Chocolate Tempering



Confectionery Skills



Pastry Dough Techniques



🏆 INTERESTS

★ Surfing

🌐 Martial Arts

🏠 Community Service

👥 Blogging

👊 STRENGTHS

⌚ Patience

🏔️ Perseverance

📅 Planning

⚙️ Positivity

🗣️ LANGUAGES



English



German



Dutch

🏆 ACHIEVEMENTS

★ Successfully developed and launched 10 new seasonal products, increasing sales by 20%.

★ Trained and mentored a team of 5 bakers, improving overall production efficiency by 30%.

★ Implemented a quality control system that reduced product returns by 15%.

👤 PROFESSIONAL SUMMARY

Accomplished Head Baker with 5 years of expertise in high-volume baking and pastry creation. Proven track record in leading teams and innovating recipes that elevate customer experiences. Committed to maintaining exceptional quality and optimizing production processes for maximum efficiency.

💼 WORK EXPERIENCE

Head Baker

📅 Feb / 2021-Ongoing

Quantum Solutions LLC

📍 Phoenix, AZ

1. Managed inventory and production schedules, ensuring optimal stock levels and efficient workflows.
2. Prepared seasonal ingredients for various baked goods, ensuring freshness and quality.
3. Maintained cleanliness and functionality of kitchen equipment and work areas.
4. Addressed and resolved customer inquiries and issues with professionalism.
5. Developed and executed daily production plans for custom orders.
6. Collaborated with team members to enhance product offerings and service efficiency.
7. Monitored baking processes to maintain high standards of quality and consistency.

Head Baker

📅 Feb / 2020-Feb / 2021

Crescent Moon Design

📍 Portland, OR

1. Executed daily preparation of a variety of baked goods, including custom orders.
2. Conducted regular inventory checks and restocked supplies as necessary.
3. Assisted in the assembly and decoration of custom cakes and pastries.
4. Created production and cleaning schedules for staff to ensure efficient operations.
5. Developed innovative recipes incorporating seasonal ingredients and trends.
6. Oversaw bakery operations, including opening and closing procedures.

🎓 EDUCATION

Associate of Applied Science in Baking and Pastry

📅 Feb / 2019 - Feb / 2020

Culinary Institute of America

📍 Denver, CO

Studied advanced baking techniques and pastry arts, focusing on both classic and contemporary methods.