

## SKILLS

Artisan Bread Making

Vegan Baking

10

**Chocolate Tempering** 

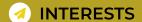
8

**Confectionery Skills** 

10

Pastry Dough Techniques

10



\* Surfing

Martial Arts

CommunityService

Blogging

## **STRENGTHS**









## LANGUAGES





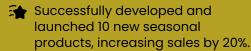


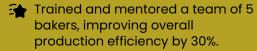
English

German

Dutch

## ACHIEVEMENTS





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

# **MIA TAYLOR**

### **Head Baker**

www.qwikresume.com

## 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

#### **Ougntum Solutions II C**

**₮** 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

- 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.

## 区 EDUCATION

Associate of Applied Science in Baking and Pastry

Feb / Feb / 2020

### Culinary Institute of America

耳 Denver, CO

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