**LUIS FONSI**

BAKER

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**SUMMARY**

Self-motivated and creative baker (8+ years of experience) specialized in in cake and pastry-making industry. Possesses all the necessary talents and certifications to work in restaurants hospitals and other eateries.

**EDUCATION**

**UNIVERSITY OF WASHINGTON**

Cooking bachelor degree

**BELLINGHAM TECHNICAL COLLEGE**

Culinary Arts

**SKILLS**

* Good hand-eye coordination
* Curiosity and creativity
* Patience and dedication
* Customer and Personal Service
* Food Production
* Attention to Details
* Independence
* Stress Tolerance
* The ability to meet strict deadlines
* Good health with no skin or breathing complaints
* The ability to follow strict health and safety standards
* The ability to read and follow recipes and be creative
* Computer skills
* Patience
* Math skills involving fractions, decimals and knowledge of metric system
* Mechanical insight involving the operation of large blenders, multi-use stoves and ovens and other bakery equipment

**CERTI F ICATES**

* Certificate in Creative Techniques Level 2
* NVQ Level 2 Multi-Skilled Hospitality Services
* Level 2 Diploma in Food Manufacture
* Certified Decorator (CD)
* Certified Baker (CB)

**EXPERIENCE**

**PASTRY BAKER**

**Hungry Monkey Interactive Co. | 2016-2019**

* Responsible for frying donuts, placing toppings, and decorating on needed pastries and bread
* Prepared all needed materials and ingredients
* Responsible for scaling and shaping of all breads, loaves, and pastries
* Sanitation procedures, maintaining overall cleanliness of work station and kitchen
* Received, stocked, and stored food in designated containers and storage areas in an organized manner

**PASTRY BAKER**

**Calandra Enterprises | 2011-2016**

* Introduced products to customers
* Prepared a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes
* Checked the quality of raw and cooked food products to ensure that standards are met
* Monitored stocks for baking ingredients such as flour, sugar etc. and made appropriate orders within budget
* Maintained cleanliness and organization in all work areas
* Decorated pastries and desserts using different types of icings, toppings etc.
* Followed proper handling and right temperature of all food products