



LUIS FONSI

BAKER



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.

SKILLS & EXPERTISE:

- 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

CERTIFICATES

- 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)

CONTACT INFORMATION:

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WORK 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

ACADEMIC BACKGROUND:

UNIVERSITY OF WASHINGTON

Cooking bachelor degree

BELLINGHAM TECHNICAL COLLEGE

Culinary Arts