

NAME

TITLE

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Profile

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Experience

2021 to 2022

Part-Time Kitchen Staff and Baker - Cakes Plus Bakery – Charlotte, North Carolina

- Designed and decorated an average of 10 cakes per shift.
- Measured ingredients by weight and volume. Followed procedures and recipes to bake cakes, cookies, and various bars.
- Was put in charge of buttercream and royal icing preparation. Assisted in creating gum-paste flowers for large wedding cakes.
- Maintained the cleanliness of the workplace by using an hourly checklist. Washed pans and utensils when needed.
- Conducted regular checks on the inventory. Applied quality control measures on raw materials.

Cashier - Cakes Plus Bakery – Charlotte, North Carolina

May 2020 to June 2020

- Managed transactions with customers using a cash register. Computed the correct amount of payment and change. Issued receipts.
- Applied upselling strategies to encourage customers to purchase more products.
- Answered questions about the products and services of the bakery. Resolved minor customer complaints
- Wrote birthday or other messages on cakes with icing upon the request of a customer. Boxed and ribboned cakes.
- Maintained a friendly and cheerful demeanor toward all customers and co-workers.

Project Experience

- Was tasked by the bakery head to design several two-tiered cakes for customers which lead to five-star reviews on Yelp.
- Prepared food and created simple desserts for the homeless as an active volunteer at the Urban Ministry Center. Member of the St. Peter's Soup Kitchen Food Distribution Center.
- Became a member of the Kitchen Club of East Mecklenburg High School from 2020 to 2022.

Education

Graduate - East Mecklenburg High School

2018 to 2022

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

May 2009

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Knowledgeable in basic cooking and baking skills
- Punctual, with great time-management skills when it comes to projects and rush client orders
- Team-oriented and gets along well with co-workers and supervisors
- Flexible and able to work on a shifting schedule
- Persuasive when it comes to upselling products

Licenses & Accreditations

Licenses Licenses & Accreditations

- Food Handler Card Holder from StateFoodSafety's Online Course
- National Registry's First Principles for Food Handlers Certificate
- East Mecklenburg High School Diploma