

Maxine Curry

Baker

AREAS OF EXPERTISE

Baking
Icing
Decorating cakes
Recipe Creation
Serving Customers
Shrink control

PERSONAL SUMMARY

A hardworking, punctual and safety conscious Baker whose personality is as warm as the bread she bakes. Maxine takes her baking very seriously and has considerable experience of working within a bakery environment, producing large volumes of items. She is a true morning person she is always punctual and able to get up early for work. As a professional, she holds the view that it's the small things that make the biggest difference and subsequently she cares just as much about the little things as she does about the big things. Right now, she is looking for a suitable position with a company that can offer her an exciting and fun place in which to work.

WORK EXPERIENCE

Company name – Location

BAKER Jun 2013 – Present

Responsible for setting up the bakery for daily production so as to bake scones, cakes and breads throughout the day.

Duties:

- Baking, shaping and finishing high quality breads of different varieties and sizes.
- Cleaning the bakery machinery, equipment, storage and preparation areas every day.
- Rolling and cutting dough into different shapes depending on customer orders.
- Maintaining the bakery's production schedule by following a strict daily routine.
- Cutting dough into uniform portions and working hard to stop any wastage.
- Strictly enforcing hygiene and infection control procedures throughout the bakery.
- Taking the temperature of baked goods on a regular basis to help ensure freshness.
- Using weights and measures to weight the correct amount of ingredients for recipes.
- Supervising the work of junior bakery personnel & giving guidance when necessary
- Using bakers ovens, moulders, cutters, starters, peelers and also associated personal protective equipment during the course of the day.

PROFESSIONAL

French speaker
First Aider

PERSONAL SKILLS

Passionate
Forward thinking
Focused
Hard working

Company name - Location JOB TITLE Dates (i.e. Aug 2011 – Jun 2013)

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KEY SKILLS AND COMPETENCIES

- Experience of producing quality baked goods by hand as well as by machinery.
- Physically fit and able to remain standing and moving for the entirety of a shift.
- Can remain focused for long periods when carrying out repetitive tasks.
- Ability to lift, stack and mover large objects around a cluttered and busy bakery.
- Willing to accept responsibility and be directly accountable to the Bakery Manager.
- An expert at using butter, eggs, flour, sugar, and milk to create a variety of desserts.

CONTACT

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Driving license: Yes
Nationality: British

ACADEMIC QUALIFICATIONS

Nuneaton University **2008 - 2011**
BSc (Hons) Sales Management

Coventry Central College **2005 - 2008**
A levels:
Maths (A) English (B) Technology (B) Science (C)

REFERENCES – Available on request.



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