

Abraham Mason

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SUMMARY

Dedicated Artisan Bread Baker with over 2 years of experience in high-volume baking environments. Proficient in creating a variety of artisan breads and pastries, emphasizing quality and creativity. Recognized for excellent teamwork and the ability to innovate recipes while maintaining high standards of production. Enjoyed collaborating with culinary professionals to gain insight into advanced techniques and trends in baking. Seeking opportunities within a leading bakery team, eager to contribute culinary skills, expand knowledge, and deliver exceptional baked goods that meet customer expectations.

EXPERIENCE

Baker June 2024 - Present
Artisan Breads Co. Chicago, IL

Leading artisan bread production in a modern baking facility while ensuring product quality and adhering to the highest safety standards. Contributing to daily operations within a cohesive team atmosphere.

- Spearheaded production of sourdough and whole grain breads, ensuring recipe accuracy and consistent quality in large batches.
- Collaborated with culinary team members to formulate innovative recipes, enhancing seasonal menu options and customer satisfaction.
- Implemented inventory management strategies, reducing ingredient waste significantly while maximizing freshness.
- Maintained compliance with health regulations by keeping a clean workspace, rigorously following food safety protocols across all products.
- Assisted in training new bakers by providing mentorship and fostering knowledge sharing on best practices.
- Conducted regular quality assessments on products, guaranteeing they met stringent company standards before reaching customers.

Baker January 2025 - May 2024
Fresh Bakes Café Peoria, IL

Focused on diverse baking productions while cultivating customer relations. Ensured timely delivery of high-quality products during peak service periods.

- Created a variety of pastries and breads using premium ingredients, focusing on originality and presentation.
- Managed daily baking schedules, adapting efficiently to demand fluctuations for optimal product availability.
- Built strong partnerships with local suppliers to guarantee fresh, high-quality raw materials for each specialty item.
- Engaged with community events, promoting bakery offerings effectively and increasing brand awareness throughout the region.
- Monitored equipment functionality, ensuring prompt maintenance requests were made to reduce downtime in production.
- Designed eye-catching presentations of baked goods that boosted customer interest and improved overall sales.

LEADERSHIP & AWARDS

- Best Artisan Bread Award at Local Food Festival, 2025
- Achieved Certificate of Excellence from American Culinary Federation, 2026

EDUCATION

Baking & Pastry Arts Diploma 2024
Culinary Institute of America GPA: 4.0 Hyde Park, NY

Coursework: Artisan Baking, Recipe Development, Culinary Techniques, Nutrition in Baking

CERTIFICATIONS

- ServSafe Food Handler Certification 2025
- Certified Baker 2025

TECHNICAL SKILLS

- Baking Tools:** Ovens, Mixers, Proofing Cabinets
- Baking Software:** Bread Recipe Manager, Inventory Tracker
- Health & Safety Standards:** ServSafe, HACCP Compliance
- Quality Control Techniques:** Sensory Evaluation, Batch Testing
- Marketing Strategies:** Social Media Promotion, Community Engagement

- **Customer Feedback Methods:** Surveys, Direct Interaction
- **Training Techniques:** Mentorship Programs, Group Workshops
- **Ingredient Selection:** Local Sourcing, Organic Choices
- **Presentation Skills:** Display Arrangement, Thematic Plating
- **Sales Strategies:** Point-of-Sale Systems, Upselling Techniques

SKILLS

- | | | | |
|------------------------|------------------------------|---------------------------|-------------------------------|
| • Artisan Baking | • Team Collaboration | • Product Presentation | • Nutrition in Baking |
| • Recipe Development | • Health & Safety Compliance | • Lab Equipment Operation | • Food Safety Standards |
| • Inventory Management | • Culinary Techniques | • Customer Service | • Seasonal Offerings Creation |
| • Quality Control | • Ingredient Sourcing | • Time Management | • Brand Promotion |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation, actively participating in workshops to enhance culinary skills.
- Volunteer baker with local food bank, contributing time and skills to support community outreach efforts.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST