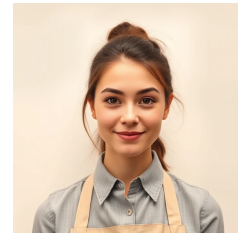


# Ava Velasquez

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## SUMMARY

Dedicated professional passionate about creating cakes and pastries that not only look great but taste incredible. Years spent honing cake decoration techniques while ensuring product quality meets the highest standards drive a reputation for excellence. Known for delivering exceptional customer service, regularly helping customers choose or customize their special orders, fostering lasting relationships. Strong experience in team collaboration builds a positive work environment and boosts associate morale. Working effectively under pressure and maintaining workspace cleanliness reflects a commitment to sanitation and safety. Excited to contribute skills and enthusiasm at Sweet Treats Bakery.

## EXPERIENCE

### Bakery Cake Decorator

June 2025 - Present

Sweet Treats Bakery

Birmingham, AL

Responsible for cake decoration and overall bakery operation, leading product preparation and display against clearly defined quality standards. Fosters teamwork through consistent support and collaboration with colleagues.

- Prepare and arrange an appealing variety of baked goods while ensuring freshness is prioritized.
- Collaborate closely with bakery staff, uplifting team spirit and enhancing cooperation.
- Deliver outstanding customer service by connecting with each guest and assisting them with their choices.
- Execute detailed special orders, meeting specific customer preferences to ensure satisfaction.
- Maintain superior cleanliness throughout the bakery space according to strict sanitation protocols.
- Operate equipment skillfully, preparing products aligned with company standards.

### Baking Assistant

August 2024 - May 2025

Baker's Delight

Huntsville, AL

Assisted in preparation and decoration of baked goods, gaining practical baking experience within a busy bakery environment. Engaged customers to enhance shopping experiences via recommendations and information sharing.

- Aid in crafting cakes and pastries, focusing on both quality and attractive presentation.
- Support compliance with sanitation guidelines to promote a clean and orderly workspace.
- Interact with shoppers to provide product knowledge and heighten their entire shopping journey.
- Contribute to inventory processes by ensuring precise stocking of all necessary ingredients.
- According to risk management practices, safely handle baking equipment during all procedures.
- Cultivate a collaborative atmosphere by working well with team members to share insights.

## LEADERSHIP & AWARDS

- First Place, State Baking Competition, 2024
- Dean's List, Montgomery High School, 2023-2024

## EDUCATION

### High School Diploma

2024

Montgomery High School GPA: 3.8

Montgomery, AL

**Coursework:** English, Mathematics, Art, Nutrition

## CERTIFICATIONS

- Food Handler Certification 📅 2025
- ServSafe Certification 📅 2025

## TECHNICAL SKILLS

- **Baking Techniques:** Cake Decorating, Pastry Making, Bread Baking
- **Customer Interaction Tools:** POS Systems, Customer Feedback Applications
- **Inventory Management Systems:** Stock Control Software, Order Processing Tools
- **Cleaning and Safety Protocols:** Sanitation Checklists, Safety Training Platforms

- **Service Equipment:** Baking Ovens, Decorating Tools, Refrigeration Units
- **Team Coordination Practices:** Team Meetings, Task Delegation Strategies
- **Special Orders Management:** Order Books, Customer Specification Templates
- **Quality Control Processes:** Inspection Forms, Quality Assessment Protocols
- **Sourcing Ingredients:** Supplier Directories, Inventory Databases
- **Problem-Solving Techniques:** Critical Thinking, Decision-Making Models

SKILLS

- |                      |                        |                       |                            |
|----------------------|------------------------|-----------------------|----------------------------|
| • Cake Decoration    | • Time Management      | • Equipment Operation | • Recipe Development       |
| • Customer Service   | • Inventory Management | • Order Fulfillment   | • Communication            |
| • Food Safety        | • Sanitation Practices | • Inventory Tracking  | • Creative Problem Solving |
| • Team Collaboration | • Pastry Preparation   | • Presentation Skills | • Quality Assurance        |

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Montgomery High School, 2022-2024
- Volunteer, Community Bake Sale, Montgomery, AL, 2023

LANGUAGES

- English (Native)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST