

Autumn French

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SUMMARY

Early career bakery and food service candidate with supervised culinary coursework, student bakery production, and **part time** campus dining experience. Prepares dough, measures ingredients, follows standardized recipes, monitors **oven temperatures**, evaluates **product condition**, and applies glazes or icing with care. Customer service experience includes answering questions about bakery items and ingredients, packaging products, rotating displays, and maintaining courteous service during busy periods. Keeps ingredients, tools, counters, and preparation areas organized throughout production. Works reliably with classmates, supervisors, and bakery teammates while adjusting priorities as service needs change. Food safety training supports clean, consistent work. Brings genuine interest in baking, practical production experience, and a steady willingness to learn new techniques and contribute to quality **bakery operations**.

EDUCATION

Associate of Applied Science in Culinary Arts

Lane Community College GPA: 4.0

2027

Eugene, OR

Coursework: *Baking fundamentals, food safety, recipe production, culinary sanitation*

TECHNICAL SKILLS

- **Bakery Production:** Dough preparation, baking support, product finishing
- **Recipe Methods:** Standardized formulas, ingredient measurement, recipe adaptation
- **Pastry Finishing:** Glazing, icing application, presentation
- **Oven Operations:** Oven temperatures, bake times, product condition
- **Quality Review:** Color checks, texture checks, portion consistency
- **Food Safety:** ServSafe practices, safe food handling, contamination prevention
- **Sanitation:** Surface cleaning, utensil cleaning, closing sanitation
- **Retail Service:** Customer questions, product information, helpful service
- **Display Operations:** Product arrangement, replenishment, freshness rotation
- **Production Planning:** Daily production needs, priority setting, staging
- **Packaging Procedures:** Product packaging, labeling, freshness procedures
- **Team Collaboration:** Bakery leadership coordination, coworker support, shift communication

SKILLS

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|--------------------------|---------------------|-----------------------|---------------------------|
| • Bakery Production | • Pastry Glazing | • Food Safety | • Teamwork |
| • Dough Preparation | • Icing Application | • Sanitation | • Product Finishing |
| • Recipe Accuracy | • Oven Monitoring | • Customer Service | • Ingredient Organization |
| • Ingredient Measurement | • Quality Checks | • Production Planning | |

EXPERIENCE

Bakery Production Student

January 2026 - Present

Student Lab

Eugene, OR

Supports supervised bakery laboratory production across breads, rolls, muffins, cookies, and pastries. Handles preparation, baking, finishing, sanitation, and product review while applying instructor feedback to improve consistency and production habits.

- Measured **ingredients** and mixed dough using standardized formulas for supervised small batch production.
- Shaped **dough** and observed fermentation cues before proofing breads, rolls, and pastries.
- Monitored oven settings, bake times, color, and **product condition** against quality criteria.
- Applied glazes and simple **icing** finishes with consistent portions and **clean** presentation.
- Organized ingredients, tools, and work surfaces before completing **sanitation** procedures after production.
- Presented finished products for instructor review and applied feedback during later batches.

Bakery Service Student

September 2025 - Present

Campus Dining Bakery

Eugene, OR

Supports **part time** bakery service through display preparation, customer assistance, product packaging, freshness rotation, and closing routines. Coordinates with student coworkers and supervisors during busy service periods to keep products available and areas ready.

- Arranged baked goods and replenished displays before peak student traffic began.
- Answered **customer questions** about bakery items and ingredients using approved **product information**.
- Packaged pastries and breads, labeled products, and rotated items by freshness procedures.

- Maintained clean counters, utensils, trays, and preparation surfaces throughout service shifts.
- Coordinated restocking and finishing priorities with student coworkers and bakery supervisors.
- Completed opening, service, and closing duties consistently through shift checklists.

PROJECTS

Retail Bakery Production Simulation 📅 2025

Planned a simulated morning bakery cycle covering dough preparation, oven use, cooling, glazing, and display readiness. Calculated ingredient quantities, compared production sequences, evaluated finished pastries, and created a customer reference sheet for product information.

LEADERSHIP & AWARDS

- Dean's List, Lane Community College, 2026
- Culinary Lab Consistency Recognition, 2026

CERTIFICATIONS

- ServSafe Food Handler Certificate 📅 2026
- Coursera Food Preparation Fundamentals 📅 2025

PROFESSIONAL AFFILIATIONS

- Production Coordinator, Culinary Student Peer Practice Group, 2026
- Campus Food Pantry Volunteer, 2025 to Present

LANGUAGES

- English (Native)
- Spanish (Beginner)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST