



Alejandro Moody

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SUMMARY

Dedicated culinary professional with over four years of food service and bakery production experience. Proven ability to prepare high-quality baked goods while adhering strictly to health and safety standards. Strong background in inventory management and kitchen operations, ensuring efficiency during peak hours. Collaborated effectively with team members to develop seasonal menus that prioritize local ingredients and innovative cooking techniques. Commitment to continuous improvement is evident in leadership roles training junior staff on baking techniques. Looking forward to contributing culinary skills within a new environment, ensuring operational excellence and fostering teamwork.

EXPERIENCE

Baker

January 2023 - Present

Culinary Arts Institute

Raleigh, NC

Lead baker responsible for producing a variety of pastries and bread while maintaining cleanliness and safety in the bakeshop. Oversaw daily production sheets to ensure smooth workflow.

- Developed numerous recipes that met healthy cooking guidelines while maximizing flavor.
- Ensured all bakery items were prepared timely, increasing customer satisfaction scores by consistently meeting delivery deadlines.
- Trained new hires through hands-on sessions in baking and food safety practices.
- Conducted regular inspections of equipment, reporting repairs promptly to maintain quality.
- Monitored inventory levels closely, adjusting orders based on forecasted demand to minimize waste.
- Initiated collaborative menu planning with kitchen staff leading to increased sales from seasonal specials.

Second Cook

May 2021 - December 2022

Gourmet Kitchen Services

Greensboro, NC

Provided support in preparing meals and baked goods, contributing to overall kitchen success and ensuring the operation ran smoothly.

- Played a key role in maintaining cleanliness in preparation areas which improved overall sanitation ratings.
- Assisted in monitoring food inventories, performing stock checks that prompted necessary ordering and reduced shortages.
- Collaborated with managers during menu planning, sharing insights from customer feedback to enhance offering variety.
- Led workshops for new employees focusing on essential food safety measures and sanitation procedures.
- Implemented checklist systems that ensured no step in food preparation was overlooked, boosting consistency.
- Received commendations from upper management for exceptional performance and quality assurance.

Culinary Intern

August 2020 - April 2021

Culinary Academy

Durham, NC

Assisted lead chefs in kitchens, gaining valuable hands-on experience in various cooking techniques and executing events.

- Supported ingredient preparation, developing understanding of timing and coordination in food service.
- Aided chefs during live events, showcasing personal culinary skills to diverse audience ranges.
- Learned and followed exacting safety protocols around the operation of kitchen equipment and sanitation.
- Demonstrated adaptability by modifying recipes to cater dietary restrictions for guests during special functions.
- Participated actively in debrief meetings post-events to discuss successes and areas needed for improvement.
- Contributed ideas in team brainstorming sessions, enhancing menu options presented at culinary showcases.

LEADERSHIP & AWARDS

- Employee of the Month at Culinary Arts Institute, March 2024
- Top Performer Recognition at Gourmet Kitchen Services, August 2022

EDUCATION

Bachelor's Degree in Culinary Arts

2022

North Carolina Culinary Institute GPA: 3.8

Charlotte, NC

Coursework: Baking Techniques, Food Safety, Menu Planning, Inventory Management

CERTIFICATIONS

- U.S. Coast Guard Merchant Mariner’s Credential (MMC) 📅 2022
- MSC Baking Techniques Course 📅 2022

TECHNICAL SKILLS

- **Culinary Techniques:** Baking, Cooking, Pastry Making
- **Food Safety Certifications:** ServSafe, HACCP, First Aid
- **Kitchen Equipment:** Ovens, Mixers, Fryers
- **Inventory Tracking Tools:** Excel, POS Systems, Inventory Software
- **Workflow Management:** Lean Methodology, Six Sigma, Agile Practices
- **Beverage Pairing Knowledge:** Wines, Beers, Cocktails
- **Ingredient Sourcing:** Local Farms, Supplier Relations, Import Regulations
- **Customer Engagement:** Feedback Collection, Custom Orders, Taste Testing
- **Event Coordination:** Banquets, Catering Events, Workshops
- **Cost Management:** Budgeting, Price Markup Strategies, Cost Control

SKILLS

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|-------------------------|-------------------------|-----------------------------|-----------------------|
| • Bakery Production | • Inventory Management | • Customer Service | • Culinary Techniques |
| • Menu Creation | • Pastry Design | • Time Management | • Event Catering |
| • Food Safety Standards | • Sanitation Procedures | • Planning and Organization | • Budget Management |
| • Kitchen Management | • Team Collaboration | • Recipe Development | |

PROFESSIONAL AFFILIATIONS

- Member, American Culinary Federation since 2022
- Volunteer, Local Food Bank since 2023

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST