

Kaden Mosley

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SUMMARY

Accomplished Head Baker with over 5 years of high-volume bakery experience, specializing in bread-making and viennoiserie. Experienced in managing and mentoring teams, ensuring efficient operations and top-quality output. Skilled in adapting production schedules to meet customer demands, maintaining safety regulations, and carrying out quality inspections that established a consistent 98% customer satisfaction rate. Proven ability to innovate and develop new recipes that resonate with customers, fostering an inclusive workspace that encourages growth and learning among team members.

EXPERIENCE

Head Baker

June 2023 - Present

Sweet Loaf Bakery

Nashville, TN

Currently leading a skilled morning baking team at Sweet Loaf Bakery, overseeing daily production of artisanal breads and pastries. Responsible for the entire process from ingredient sourcing to customer service, implementing strict health guidelines.

- Launched inventory controls that reduced waste significantly, enhancing profit margins.
- Trained a diverse team of 8 bakers on technology and practices, cultivating their skills effectively through hands-on mentorship.
- Facilitated regular quality assessments, achieving notable product consistency and surpassing client expectations.
- Created innovative recipes that diversified offerings and drove a marked increase in sales.
- Implemented comprehensive safety protocols, contributing to a safer work environment and reducing incident rates.
- Managed production workflow effectively, aligning outputs with customer preferences without compromising quality.

Assistant Head Baker

March 2021 - May 2023

Flour & Water

Charlotte, NC

Oversaw daily operations for Flour & Water's baking section while collaborating closely with the Head Baker. Focused on maintaining exceptional product quality and team efficiency.

- Contributed ideas leading to popular seasonal menu items, showcasing local ingredients and connecting with community tastes.
- Guided a 5-member team ensuring adherence to quality standards and operational protocols.
- Streamlined workflow processes to adapt to fluctuating demand, maintaining consistent productivity.
- Organized training workshops that enhanced skills and reinforced workplace collaboration among new bakers.
- Supported health inspection readiness through diligent cleanliness and compliance maintenance.
- Developed strong teamwork facilitating goal setting sessions, improving morale and performance.

Baker

January 2019 - February 2021

Baker's Delight

Savannah, GA

Worked within a collaborative team at Baker's Delight crafting quality baked goods focused on customer satisfaction and creative presentation.

- Specialized in producing artisanal breads acknowledging diverse customer preferences and dietary needs.
- Handled ingredients and inventories responsibly, ensuring seamless production flow and availability.
- Aided menu improvements based on customer feedback, increasing repeat patronage and laughter.
- Ensured adherence to health code regulations, helping maintain exemplary cleanliness.
- Engaged with customers creating a welcoming atmosphere, establishing loyal relationships.
- Assisted during peak seasons to manage order volume efficiently, providing timely deliveries.

LEADERSHIP & AWARDS

- ServSafe Certification awarded in 2025 for outstanding commitment to food safety.
- Honorary Mention by the American Culinary Federation in 2024 for recipe innovations.

EDUCATION

Culinary Arts Diploma

2023

Culinary Institute of America

GPA: 3.8

Hyde Park, NY

Coursework: Baking Techniques, Food Safety, Recipe Development, Inventory Management

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2025
- Certified Baker 📅 2024

TECHNICAL SKILLS

- **Bakery Equipment:** Dough Sheeter, Convection Ovens, Slicing Machines
- **Safety Standards:** OSHA Regulations, Food Handling Practices, Sanitation Protocols
- **Management Systems:** Inventory Software, Scheduling Tools, Quality Metrics
- **Baking Techniques:** Fermentation, Bulk Mixing, Artisan Processes
- **Pastry Skills:** Puff Pastry, Croissant Making, Scandinavian Breads
- **Supplier Relations:** Negotiation, Forecasting Orders, Cost Control
- **Customer Engagement Platforms:** Online Order Systems, Loyalty Programs, Direct Outreach
- **Packaging Innovations:** Sustainable Materials, Labelling Guidelines, Presentation Tactics
- **Recipe Development:** Seasonal Menus, Ingredient Pairing, Customer Feedback Integration
- **Training & Development:** Workshops, Skill Assessments, Performance Reviews

SKILLS

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|-------------------------------|--------------------------------|-------------------------|------------------------|
| • Bread and pastry production | • Health and safety compliance | • Sanitation practices | • Vendor relations |
| • Quality control | • Recipe development | • Staff training | • Time management |
| • Team leadership | • Operational efficiency | • Workflow optimization | • Process enhancements |
| • Inventory management | • Customer engagement | • Product innovation | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation, actively engaging in local events.
- Participant in various culinary competitions, showcasing skills and network-building.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST