

JOAQUIN GARNER

HEAD BAKER

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STRENGTHS

🍴 Creativity 🍴

Introduced imaginative flavors to traditional recipes, resulting in a distinctive sales increase as customers sought unique offerings.

🕒 Time Management 🕒

Efficiently executed multiple assignments under pressure, maintaining quality while delivering products on tight schedules.

👥 Team Collaboration 🤝

Worked closely with staff members during peak hours, creating a supportive environment that amplified operational success.

💬 Customer Engagement 💬

Fostered strong relationships with returning customers, enhancing loyalty while gaining insights for future product improvements.

🛡️ Food Safety Standards 🛡️

Upheld stringent hygiene guidelines that ensured successful bakery inspections, promoting safety and consumer trust.

SKILLS

Baking techniques Pastry art

Food safety Time management

Recipe creation

Customer service skills

Sanitation practices

Quality assurance

Collaboration skills

Problem-solving

SUMMARY

Dedicated baker with over five years of experience managing high-volume bakery operations. Opened and organized daily operations, ensuring equipment functioned efficiently during morning shifts. Expertise in assessing ingredient quality and freshness influenced reduced food waste across product lines. Developed and baked a variety of cakes and pastries based on precise measurements and adjusted baking methods for optimal results. Commitment to cleanliness adhered strictly to health standards while training new team members on essential practices. Team-oriented approach fostered collaboration and improved overall workflow within fast-paced environments.

EXPERIENCE

Baker

Sweet Treats Bakery 📅 January 2023 - Present 📍 Hattiesburg, MS

Responsible for overseeing bakery operations, emphasizing high-quality standards and consistency in baked goods production. Played a key role in maintaining sanitation protocols and enhancing productivity through efficient workspace organization.

- Opened the bakery each morning, ensuring operational readiness by inspecting equipment and prepping ingredients.
- Maintained cleanliness and organization, following health regulations that led to excellent inspection scores.
- Evaluated vendor supplied ingredients for quality, driving a noticeable decline in waste throughout production.
- Measured diverse baking ingredients accurately, resulting in unmatched product consistency and customer satisfaction.
- Created various cakes and pastries, receiving rave reviews from customers, boosting repeat business.
- Monitored oven performance and adjusted baking times accordingly, resulting in improved product outcomes.

Baker

The Dough Shop 📅 March 2021 - December 2022 📍 Biloxi, MS

Contributed to the growth of bakery sales through innovative concepts and involved training of junior team members. Engaged in community events increasing brand visibility and drawing new customers to satisfy market demands.

- Enhanced sales by contributing new offerings to the menu, leading to increased interest and foot traffic in the shop.
- Implemented organized storage solutions for tools, drastically improving kitchen efficiency during peak hours.
- Took initiative in mentoring new bakers, fostering a productive and cohesive working atmosphere around shared tasks.
- Conducted thorough inventory assessments, directly impacting supply chain flow and minimizing production disruptions.
- Collaboratively developed seasonal recipes, driving excitement among regular customers and bringing in new clientele.
- Participated in local fairs showcasing baked creations, personally attracting media attention favorable to the bakery.

Baker's Assistant

Bakes & Co. 📅 June 2018 - February 2021 📍 Meridian, MS

- Ingredient sourcing
- Menu planning
- Equipment maintenance
- Product innovation
- Sales strategies

LANGUAGES

EnglishNative

SpanishProficient

MY CAREER



- Baker at Sweet Treats Bakery (3.6 Years)
- Baker at The Dough Shop (1.8 Years)
- Baker's Assistant at Bakes & Co. (2.7 Years)

Supported head baker in all aspects of production and customer interaction, focused on engaging service and quality in various baked goods. Ensured compliance with sanitary guidelines, improving safety measures across operations.

- Assisted in daily production operations, upholding rigorous quality control measures for every batch baked.
- Prepared necessary ingredients systematically before opening hours to streamline morning operations.
- Overlooked a full cycle of baking processes, ensuring that standards set forth were consistently met.
- Engaged proactively with clients, sharing knowledge about products which significantly boosted sales figures.
- Directed initiatives for enhanced cleanliness and newly established food protocols post audits, nurturing a safer environment.
- Jumped into action during busy periods, efficiently meeting the demand for swift customer service.

LEADERSHIP & AWARDS

- Outstanding Bakery Service Award from Sweet Treats Bakery for exceeding sales targets.
- Employee of the Month at The Dough Shop for exceptional contributions to team success.

EDUCATION

Culinary Arts Diploma
Culinary Institute of Mississippi 🎓 GPA: 3.9 📅 2018 📍 Jackson, MS
Coursework: Baking Techniques, Food Safety, Nutrition, Recipe Development

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2023
- Certified Baker 📅 2021

TECHNICAL SKILLS

- Baking Equipment:** Ovens, Mixers, Baking Pans
- Food Safety Practices:** HACCP, ServSafe Guidelines, Sanitation Protocols
- Ingredient Sourcing:** Local Vendors, Organic Suppliers, Quality Assurance Standards
- Kitchen Tools:** Whisks, Scales, Spatulas
- Software Tools:** Inventory Management, POS Systems, Recipe Management Software
- Customer Interaction:** Feedback Collection, Customer Relations Management, Community Events Participation
- Safety Certifications:** ServSafe, Proper Handling, Allergen Awareness
- Workflow Optimization:** Process Mapping, Time Efficiency Planning, Standard Operating Procedures
- Product Innovation:** Recipe Development, Seasonal Specials, Trend Analysis
- Training Dynamics:** Onboarding New Staff, Training Workshops, Skill Assessments

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation leveraging industry expertise for professional growth.
- Active volunteer with local food banks to provide baked goods and support community needs.

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST