# XIAO LI

# **Baker**

(123) 456-7890 | xli@fakeemail.com | New York, NY | bandana.co/profile/xiaoli

#### PROFESSIONAL SUMMARY

Enthusiastic and detail-oriented baker with a year of experience in creating a variety of baked goods. Skilled in mixing, weighing, and baking ingredients according to recipes. Eager to contribute passion for baking and commitment to customer satisfaction in a professional bakery setting.

#### WORK EXPERIENCE

## **Apprentice Baker**

Sweet Moments Bakery, New York · March 2022 - Present

- Assisted experienced bakers in the creation of a wide range of pastries and breads.
- Handled ingredient preparation, ensuring accuracy in measurement and mix consistency.
- Aided in maintaining a clean and organized workspace, contributing to overall efficiency.
- Participated in customer service, utilizing communication skills to promote bakery products.

#### **Home Baker**

Homemade Delights, Queens, New York · June 2021 - February 2022

- Baked a variety of homemade goods for local farmer's markets and community events.
- Managed inventory of baking supplies and ingredients.
- Attended local baking workshops to expand knowledge of baking techniques.
- Developed customer interaction and sales skills while promoting and selling home-baked items.

#### **EDUCATION**

Currently pursuing an Associate Degree in Culinary Arts, City College of New York New York, New York

#### SKILLS / LANGUAGE / CERTIFICATIONS

- Hard skills: Basic Baking Techniques, Ingredient Measurement, Customer Service, Inventory Management, Food Safety
- Soft skills: Attention to Detail, Time Management, Willingness to Learn, Communication, Creativity
- Language: English (Fluent), Mandarin (Native)

### **INTERESTS**

Cycling, Cooking, Attending Local Baking Workshops, Reading, Photography

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