

ELENA RODRIGUEZ

Baker

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

PROFESSIONAL SUMMARY

Passionate culinary arts graduate aiming to leverage acquired skills in baking to become a dedicated baker. I bring hands-on experience from an internship at a local bakery, where I developed a strong foundation in creating a variety of baked goods and honed my ability to work efficiently in a fast-paced environment.

WORK EXPERIENCE

Bakery Intern

Rise'n'Shine Bakery, New York · January 2023 - June 2023

- Assisted professional bakers in creating a wide range of breads, cakes, and pastries.
- Handled ingredient preparation, ensuring accuracy and consistency for each recipe.
- Aided in maintaining cleanliness and organization in the baking space.
- Gained exposure to customer service, promoting bakery products and handling queries.

EDUCATION

Associates Degree in Culinary Arts, Borough of Manhattan Community College

New York, New York

- Concentration: Baking and Pastry Arts.

SKILLS / LANGUAGE / CERTIFICATIONS

- Hard skills:* Basic Baking Techniques, Food Safety, Ingredient Preparation, Customer Service
- Soft skills:* Attention to Detail, Eagerness to Learn, Time Management, Teamwork
- Language:* English (Native), Spanish (Fluent)

INTERESTS

Home Baking, Food Photography, Mountain Biking, Volunteering at Local Food Pantries, Reading Cookbooks

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