

AYESHA KHAN

Baker

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

PROFESSIONAL SUMMARY

Motivated professional with a passion for baking and culinary arts, possessing 3 years of diverse experience in the food industry. Skilled in creating a variety of baked goods and pastries. Proven ability to adapt to new environments and learn quickly, demonstrated by successful transition from fast food industry to artisanal bakery setting.

WORK EXPERIENCE

Baker's Assistant

The Rustic Loaf, New York · **October 2022 - Present**

- Assist in the baking of a wide range of breads and pastries, leading to increased efficiency in bakery output.
- Handle inventory management, ensuring fresh supplies are consistently available for daily operations.
- Aid in maintaining kitchen cleanliness, contributing to adherence of health and safety guidelines.
- Apply previous customer service skills to promote products and create positive customer experiences.

Shift Manager

Burger Haven, New York · **January 2020 - September 2022**

- Managed team of 10+ employees while overseeing daily restaurant operations.
- Successfully maintained high standards of quality control, hygiene, and health and safety.
- Resolved customers' complaints and inquiries, enhancing overall customer satisfaction.
- Applied knowledge of food preparation during busy shifts, often assisting in the kitchens, which sparked an interest in baking and led to pursuing current role.

EDUCATION

Associate Degree in Food Service Management, City College of New York

New York, New York

- Studies focused on managing hospitality and food services.

SKILLS / LANGUAGE / CERTIFICATIONS

- Hard skills:* Food Safety, Customer Service, Inventory Management, Basic Baking Skills, Team Leadership
- Soft skills:* Quick Learner, Time Management, Communication, Adaptability, Problem Solving
- Language:* English (Native), Urdu (Fluent)

INTERESTS

Food Blogging, Urban Gardening, Volunteering at local soup kitchen, Yoga, Reading Culinary Magazines

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