

# ALEJANDRA RUGA

Baker

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123 Main St, Cheyenne, WY 82001



## PROFILE

Dedicated and passionate Baker with 1 year of experience, skilled in crafting a variety of baked goods while maintaining high-quality standards. Proficient in following recipes, implementing innovative techniques, and ensuring food safety. Adept at operating bakery equipment and providing exceptional customer service, resulting in increased customer satisfaction. Eager to contribute to a dynamic bakery team and create delicious, eye-catching baked goods.

## LINKS

[linkedin.com/in/alejandraruga](https://www.linkedin.com/in/alejandraruga)

## SKILLS

Dough kneading

Fermentation control

Piping techniques

Lamination mastery

Temperature regulation

Recipe adaptation

Icing decoration

## LANGUAGES

English

German

## HOBBIES

Baking

## EMPLOYMENT HISTORY

### ● Head Baker at Wyoming Bread Company, WY

Apr 2023 - Present

- Successfully increased overall sales by 25% within the first year of joining Wyoming Bread Company, WY by expanding the product range and implementing targeted marketing strategies.
- Streamlined production processes, resulting in a 15% reduction in waste and a 10% increase in overall baking efficiency, contributing to higher profit margins for the company.
- Led the team to win the prestigious "Best Bakery in Wyoming" award in 2019, showcasing the quality and excellence of our products and services to a wider audience.
- Implemented a comprehensive employee training program, resulting in a 20% increase in staff retention and a more skilled and motivated workforce at Wyoming Bread Company, WY.

### ● Assistant Baker at , WY

Jul 2022 - Mar 2023

- Successfully increased weekly sales by 15% through the introduction and promotion of new specialty baked goods, resulting in a revenue increase of \$2,000 per week for the bakery.
- Streamlined production processes by 20% through the implementation of efficient time management techniques and improved organization, reducing waste and increasing overall productivity.
- Assisted in the development and launch of a new gluten-free product line, generating a 10% increase in customer base and contributing to a 12% growth in overall sales within the first six months.
- Consistently maintained a high standard of customer satisfaction with a 98% positive feedback rate, leading to an increase in repeat customers and a 25% growth in catering orders.

## EDUCATION

### Diploma in Professional Baking and Pastry Arts at Culinary Institute of Wyoming, Cheyenne, WY

Aug 2017 - May 2022

Relevant Coursework: Bread and Roll Production, Pastry Techniques and Design, Cake Decorating, Chocolate and Confections, Wedding Cake Design, International Baking and Pastry, Baking Science and Nutrition, Food Safety and Sanitation, and Baking Business Management.

## CERTIFICATES

### Certified Master Baker (CMB)

Sep 2021