

Armande Kamensky

Bakery Assistant

Profile

Dedicated Bakery Assistant with 1 year of experience in providing exceptional customer service and producing high-quality baked goods. Possesses strong knowledge of bakery operations, ingredient handling, and equipment maintenance. Demonstrated ability to work efficiently in fast-paced environments while maintaining excellent attention to detail. Committed to maintaining a clean workspace and adhering to food safety regulations.

Employment History

Bakery Assistant at Oklahoma City Bakery, OK

Apr 2023 - Present

- Successfully increased daily production by 20% over a six-month period, contributing to a significant boost in bakery sales and overall customer satisfaction.
- Streamlined the baking process for specialty items, resulting in a 15% reduction in preparation time and a 10% decrease in ingredient waste.
- Assisted in the creation and launch of a new line of seasonal pastries, which led to a 25% increase in revenue during the holiday season.
- Implemented an improved inventory management system, reducing excess stock by 30% and ensuring optimal freshness of ingredients used in daily production.

Bakery Assistant Trainee at Tulsa's Sweet Treats Bakery, OK

Sep 2022 - Mar 2023

- Successfully increased the bakery's daily production rate by 15% within the first three months, resulting in a significant improvement in overall efficiency and customer satisfaction at Tulsa's Sweet Treats Bakery, OK.
- Assisted in the development and launch of two new best-selling products, contributing to a 10% increase in monthly sales and attracting new customers to the bakery.
- Streamlined the inventory management process, reducing waste by 20% and saving the bakery \$5,000 in costs within the first six months of employment.
- Received recognition as "Employee of the Month" twice within the first year for exceptional teamwork, dedication, and commitment to maintaining high-quality standards in the bakery.

Education

Diploma in Baking and Pastry Arts at Oklahoma Culinary Institute, Oklahoma City, OK

Sep 2017 - May 2022

Relevant Coursework: Bread Baking, Pastry Techniques, Cake Decoration, Chocolate and Confectionery Arts, Baking Science, Dessert Plating, and Food Safety and Sanitation.

Certificates

Details

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Links

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

Skills

Dough preparation

Cake decorating

Pastry shaping

Oven operation

Ingredient measuring

Recipe adaptation

Food safety

Languages

English

Arabic

Hobbies

Baking and experimenting with new recipes

Crafting and creating handmade decorations

Gardening and growing fresh ingredients