

Venise Sermeno

Bakery Clerk

Profile

Employment History

Education

Details

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(309) 330-4076
123 Elk Ridge Road, Cheyenne, WY 82001

Dedicated Bakery Clerk with 1 year of experience providing exceptional customer service and maintaining a clean, organized bakery department. Skilled in product merchandising, inventory management, and ensuring adherence to food safety regulations. Demonstrates a strong passion for baked goods and a commitment to creating a positive customer experience.

Bakery Clerk at Wyoming Pastry Shop, WY

Mar 2023 - Present

- Successfully increased sales of specialty cakes by 25% within a year by implementing creative marketing strategies and enhancing customer outreach in the local community.
- Streamlined the bakery inventory management system, reducing waste by 30% and saving the Wyoming Pastry Shop \$10,000 annually on ingredient costs.
- Achieved a 98% customer satisfaction rating through consistent delivery of high-quality products and exceptional customer service, contributing to a 20% increase in returning customers.
- Introduced new, innovative menu items that resulted in a 15% increase in overall bakery sales and positive feedback from customers, leading to improved brand recognition in the WY area.

Bakery Assistant at Persephone Bakery, WY

Jul 2022 - Feb 2023

- Successfully increased daily bread production by 20% within the first six months of employment, contributing to a 15% increase in overall bakery sales at Persephone Bakery, WY.
- Streamlined the process for preparing and baking specialty items, resulting in a 25% reduction in preparation time and a 10% increase in customer satisfaction ratings.
- Assisted in the development and launch of a new line of gluten-free products, which generated a 30% growth in sales within the target market and expanded the bakery's customer base.

Diploma in Baking and Pastry Arts at Laramie County Community College, Cheyenne, WY

Aug 2018 - May 2022

Relevant Coursework: Bread and Roll Production, Pastry and Dessert Techniques, Cake Decorating, Chocolate and Sugar Artistry, Baking Science and Nutrition, Food Safety and Sanitation, and Culinary Business Management.