

# Rylynn Dulberg

Bakery Manager

## Profile

Dedicated Bakery Manager with 2 years of experience in overseeing daily bakery operations, ensuring high-quality baked goods, and providing exceptional customer service. Adept at managing inventory, maintaining equipment, and training staff to optimize efficiency and productivity. Strong background in creating innovative marketing strategies to drive sales and foster customer loyalty. Committed to upholding food safety standards and fostering a positive team environment.

## Employment History

### Bakery Manager at Giant Food Stores, PA

Feb 2023 - Present

- Successfully increased bakery sales by 15% within the first year of management, through effective marketing strategies, product innovation, and team training at Giant Food Stores in PA.
- Streamlined bakery operations, reducing waste by 25% and improving overall efficiency by implementing better inventory tracking systems and optimizing production schedules.
- Enhanced customer satisfaction by 20% through the introduction of a new line of specialty products, addressing specific dietary needs, and consistently maintaining high-quality standards in all bakery offerings.

### Assistant Bakery Manager at The Fresh Market, PA

Sep 2021 - Jan 2023

- Successfully increased bakery sales by 25% within the first year by implementing innovative marketing strategies and improving product displays, resulting in higher customer engagement and satisfaction.
- Streamlined bakery operations by 15% through effective staff scheduling, inventory management, and process improvements, leading to reduced overhead costs and increased profit margins.
- Enhanced overall customer satisfaction by 30% by training and mentoring a team of 10 bakery associates, ensuring consistent high-quality products and exceptional customer service.
- Reduced bakery waste by 20% through the implementation of new ordering procedures and efficient use of ingredients, contributing to a more sustainable and cost-effective operation.

## Education

### Associate of Applied Science in Bakery and Pastry Arts at The Pennsylvania School of Culinary Arts

Aug 2017 - May 2021

Relevant Coursework: Baking Techniques, Pastry Production, Bread Making, Cake Decorating, Confectionery Arts, Food Safety and Sanitation, Nutrition, Food and Beverage Cost Control, Culinary Management, and Catering Operations.

## Certificates

## Details

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## Links

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

## Skills

Inventory management

Quality control

Staff supervision

Customer service

Budgeting

Product development

Time management

## Languages

English

Portuguese

## Hobbies

Creating and experimenting with new pastry recipes

Attending baking workshops and classes

Collecting and restoring vintage baking tools and equipment