

CHERMAINE PIPKIN

Head Baker

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(106) 802-4199

1234 Evergreen Lane, Seattle, WA 98101



PROFILE

A highly skilled Head Baker with 5 years of experience in managing bakery operations, crafting delectable baked goods, and leading teams to deliver exceptional customer satisfaction. Demonstrates strong expertise in recipe development, quality control, and inventory management. Adept at fostering a positive work environment, streamlining production processes, and driving sales growth. Committed to maintaining the highest standards of food safety and hygiene.

LINKS

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

SKILLS

Dough preparation



Recipe development



Oven operation



Time management



Inventory control



Team leadership



Quality assurance

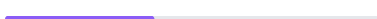


LANGUAGES

English



Indonesian



HOBBIES

EMPLOYMENT HISTORY

● Head Baker at Grand Central Bakery, WA

Feb 2023 - Present

- Successfully increased overall bakery production by 20% during a one-year period, effectively meeting the growing demand for artisan bread and pastries in the region.
- Implemented a new training program for junior bakers, resulting in a 30% reduction in product waste and a 15% increase in employee retention rates within the first six months of implementation.
- Developed and launched a seasonal menu that featured locally-sourced ingredients, which led to a 25% increase in sales and a positive response from customers and local food critics alike.

● Assistant Head Baker at The Essential Baking Company, WA

Jul 2018 - Jan 2023

- Successfully increased daily production output by 15% through the implementation of new baking techniques and streamlining processes, resulting in reduced waste and increased efficiency at The Essential Baking Company, WA.
- Effectively trained and mentored a team of six junior bakers, leading to a 25% reduction in errors and a 10% increase in overall product quality within six months.
- Implemented a new inventory management system that reduced ingredient waste by 20% and saved the company \$12,000 annually in ingredient costs.
- Collaborated with the Head Baker to create a new line of specialty pastries, which generated a 30% increase in sales and contributed to a 5% overall revenue growth for the company.

EDUCATION

Diploma in Professional Baking and Pastry Arts at Seattle Culinary Academy, Seattle, WA

Sep 2013 - May 2018

Relevant Coursework: Bread and Roll Production, Cake Decorating, Pastry Techniques, Chocolate and Confectionery Arts, European Tortes, Sugar Artistry, Baking Science, Food Safety and Sanitation, and Menu Planning.

CERTIFICATES

Certified Master Baker (CMB)

Dec 2021

Retail Bakers of America Certified Decorator (RBA-CD)

Sep 2020