

SOBAE ALBDEIWI

Chicago, IL | 317-619-3862

Professional Summary

Passionate baker with 3 years of experience, skilled in preparing a variety of baked goods including breads, pastries, cakes, and cookies. Proven ability to manage tasks in a fast-paced kitchen, meet customer demands, and maintain food safety standards. Seeking to continue developing my skills in baking or food service while contributing to a creative, team-oriented environment.

Experience

Baker

2021-2024

- Prepare a diverse range of baked goods including breads, pastries, cakes, and cookies, ensuring consistency and quality in every batch.
 - Mix ingredients, knead dough, and operate ovens and other baking equipment with precision and attention to detail.
 - Collaborate with team members to ensure timely production and delivery of products, meeting daily customer demand.
 - Maintain cleanliness and organization of the kitchen and work areas, adhering to all safety and sanitation standards.
 - Handle inventory, monitor ingredient levels, and assist in ordering supplies to ensure efficient kitchen operations.
 - Contribute to new product development by testing and refining recipes based on customer preferences and seasonal trends.
 - Provide excellent customer service by assisting in packaging and presenting baked goods in an appealing way.
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Skills

- **Baking Techniques | Kitchen Equipment | Time Management | Food Safety & Sanitation | Customer Service | Team Collaboration**