

MONNA ANDREU

Baker's Assistant

monna.andreu@gmail.com

(893) 173-2749

455 Paseo Del Norte Blvd NE,
Albuquerque, NM 87113



PROFILE

I am an experienced Baker's Assistant with over 1 year of experience in the baking industry. I have a strong passion for baking and take pride in creating delicious baked goods. I am reliable, hardworking, and have a keen eye for detail. I am confident in my ability to follow recipes, measure ingredients accurately, and decorate cakes beautifully. In addition to being an excellent baker, I also have customer service skills and enjoy working with people.

LINKS

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

SKILLS

Baking



Measuring ingredients



Mixing ingredients



Prepping baking pans



Baking cookies, cakes, breads, etc.



Decorating baked goods



LANGUAGES

English



Spanish



EMPLOYMENT HISTORY

● Baker's Assistant at Santa Fe Baking Company, NM

Apr 2022 - Present

- Assisted in baking 200 loaves of bread per day.
- Measured and combined ingredients according to recipe specifications.
- Monitored oven temperatures and adjusted as necessary.
- Removed baked goods from ovens and placed them on cooling racks.
- Decorated cakes with icing, frosting, or other toppings as directed by head baker.

● Assistant Baker at Silver City Bakery, NM

Sep 2021 - Feb 2022

- Baked 100 loaves of bread in one day.
- Successfully created a new type of muffin that was well-received by customers.
- Decreased the amount of wasted flour by 10%.
- Worked with the head baker to develop a training program for new bakers.
- Was recognized by the head baker as being the most efficient and accurate assistant baker.

EDUCATION

High School Diploma at Highland High School, NM

Aug 2016 - May 2021

I've learned how to study for and take tests, how to do research, and how to write papers.

CERTIFICATES

Certified Pastry Chef

Oct 2020

Certified Cake Decorator

Jul 2019

MEMBERSHIPS

American Bakers Association

Retail Bakers of America