

Isaiah Oatney

Baker

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📍 2352 Gause Blvd, Slidell, LA 70458

EDUCATION

High School Diploma at Louisiana State University, LA

Sep 2016 - May 2021

I've learned how to read, write, and do math.

LINKS

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

SKILLS

Baking

Cake Decorating

Sugar Art

Pastry Making

Bread Baking

Cookie Making

LANGUAGES

English

French

HOBBIES

Baking

Gardening

Fishing

PROFILE

I am a Baker with over 1 year of experience in the baking industry. I have worked in various bakeries and cake shops, and have gained valuable experience in all aspects of baking. I am experienced in working with different types of doughs, icings, fillings, and decorations, and can create both traditional and creative cakes and other desserts. I am passionate about my work as a Baker, and take great pride in creating beautiful and delicious baked goods that meet or exceed my clients' expectations.

EMPLOYMENT HISTORY

● Head Baker at Baker Donelson, LA

Jun 2022 - Present

- Led a team of 5 bakers in producing 2,000 loaves of bread per day.
- Increased efficiency by 25% through process improvements.
- Developed new recipe for whole wheat sourdough that increased sales by 10%.
- Trained 3 new employees on baking techniques and safety procedures.
- Created weekly production schedule to minimize waste and optimize ingredient usage.
- Monitored inventory levels and placed orders as needed.

● Baker at Baker Botts, LA

Sep 2021 - May 2022

- Baked 3,000 cookies in one day.
- Created a new recipe that increased sales by 10%.
- Trained 2 new employees.
- Decreased waste by 20%.
- Increased efficiency by 30%.
- Received positive feedback from customers.

CERTIFICATES

Certified Master Baker

May 2021

Certified Executive Pastry Chef

Nov 2019

MEMBERSHIPS

American Bakers Association

National Association of Manufacturers