

Yaremi Beile

Bakery Manager

Details

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(298) 117-6838

225 N Michigan Ave, Chicago, IL 60601

Profile

I am a Bakery Manager with over 5 years of experience in the food industry. I have a passion for baking and managing, and my experience has allowed me to hone my skills in both areas. I am an expert in cake decorating, bread making, and pastry creation, and I have a proven track record of success in managing a team of bakers. In addition to my baking and management expertise, I also have extensive knowledge of food safety practices and procedures.

Employment History

Bakery Manager at Culinary Institute of America, IL

Jun 2022 - Present

- Led bakery in producing 4,500 pies per week and increased production by 10% within 6 months.
- Hired and trained 15 new employees resulting in a 25% decrease in employee turnover.
- Implemented cost-saving measures that reduced ingredient costs by 5%.
- Developed innovative marketing campaign that resulted in a 20% increase in sales.
- Negotiated with suppliers to secure lower prices on key ingredients which saved the company \$12,000 annually.
- Wrote SOPs for all baking procedures which helped to standardize product quality.

Assistant Bakery Manager at Empire Bakery Equipment, IL

Aug 2017 - May 2022

- Hired and trained a team of 15 new employees.
 - Increased departmental sales by 20%.
 - Decreased product waste by 10%.
 - Implemented new recipe which increased customer satisfaction ratings by 5%.
 - Created weekly work schedule for staff of 30.
 - Ordered supplies and managed inventory to maintain budget.
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Education

High School Diploma at Highland Park High School, IL

Aug 2012 - May 2017

I've learned how to be organized, how to manage my time, and how to study effectively.

Links

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