

# Maguadalupe Rol

## Bakery Owner

I am a Bakery Owner with over 5 years of experience in the food and beverage industry. I have extensive knowledge of baking techniques, ingredient procurement, and menu development. I am also well-versed in business operations such as cost control, human resources management, and marketing. In addition to my hands-on experience, I hold a degree in Culinary Arts from Johnson & Wales University.

As a Bakery Owner, I have successfully created an efficient workflow within my kitchen while maintaining high standards of quality and sanitation. My team is highly motivated and always produces excellent results. Furthermore, our products are competitively priced and appeal to a wide range of customers. As a result of our efforts, we have seen significant growth in sales and profitability over the past five years

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(633) 194-0342 

1235 Elm Street, New York, NY   
10001

### Education

**High School Diploma at  
Brown County High School,  
Brown County, IN**

Sep 2013 - May 2017

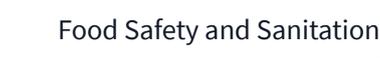
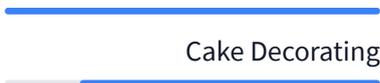
Some skills I've learned are time management, communication, and organization.

### Links

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

### Skills

Baking



### Employment History

#### Bakery Owner at Dunkin' Donuts, IN

May 2022 - Present

- Opened a successful bakery which quickly became one of the most popular in town.
- Hired and trained a team of skilled bakers who produced high-quality products.
- Implemented efficient production processes and strict quality control measures, leading to consistently excellent results.
- Managed all aspects of the business expertly, from bookkeeping to marketing to customer relations.

#### Assistant Bakery Owner at Panera Bread, IN

Jul 2017 - Apr 2022

- Hired and trained a team of 15 bakers.
- Created new recipes that increased sales by 20%.
- Implemented cost-saving measures that reduced overhead costs by 10%.
- Negotiated supplier contracts that saved the company \$5,000 per month.
- Designed and executed a marketing campaign that increased foot traffic to the bakery by 30%.

### Certificates

#### Certified Professional Baker (CPB)

Jul 2020

#### Certified Master Baker (CMB)

Jan 2019

### Memberships

American Bakers Association

National Association for the Specialty Food Trade