

**John Doe**

123 Main Street, Toronto, ON M1A 2B3

(416) 123-4567 | johndoe@email.com

---

**Professional Summary**

Passionate and skilled baker with over five years of experience in crafting artisanal bread, pastries, and cakes. Adept at creating unique recipes, managing kitchen operations, and ensuring high-quality baked goods. Strong attention to detail, excellent time management, and a deep understanding of baking techniques.

---

**Work Experience****Head Baker**

Sweet Delights Bakery – Toronto, ON

January 2021 – Present

- Lead a team of bakers in producing a variety of pastries, cakes, and bread.
- Developed new recipes, improving product quality and customer satisfaction.
- Managed inventory, ensuring fresh ingredients and minimizing waste.
- Maintained cleanliness and organization of the bakery following health regulations.

**Pastry Chef**

Golden Crust Café – Mississauga, ON

June 2018 – December 2020

- Designed and prepared a wide range of pastries, including croissants and danishes.
- Collaborated with management to create seasonal menu offerings.
- Trained junior staff in baking techniques and kitchen safety.
- Monitored baking equipment and performed routine maintenance.

---

**Education**

Diploma in Baking and Pastry Arts

Toronto Culinary Institute – Toronto, ON

Graduated: 2018

---

**Skills**

- Bread and pastry baking
  - Cake decorating and design
  - Dough fermentation techniques
  - Kitchen management
  - Recipe development
  - Food safety and sanitation
  - Team leadership
-

