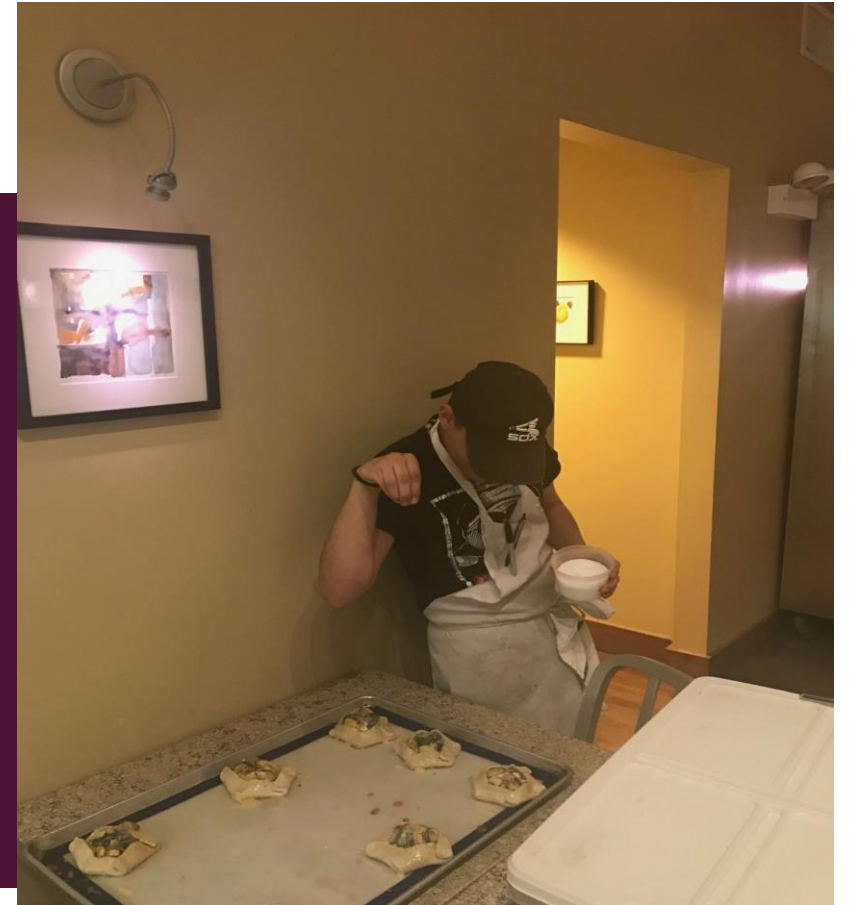


VICTOR FLORES' PORTFOLIO



“If you quit now,
you’ll always
quit in life. Go
for it.” - Sgt.
Francois



ABOUT ME

Who am I? I'm just a young adult born and raised on the Southside of Chicago. While growing up I had a strong motivation to join the military. Before I knew it, life had different plans for me. After I left high school, I started working fulltime with my dad making a bunch of delicious sweet breads and pastries. I fell in love with all the techniques and how everything was made. I developed a strong passion for producing delicious treats for everyone. One day, I aspire to own my own bakery which produces various products from different regions and cultures!

WORK HISTORY

- **Mikey V's Tacos on the Square (February 2022- November 2022)** : Baker that made all of the tortillas and Mexican bread every morning from scratch. I made conchas, cinnamon rolls, cookies, flan, and other various Mexican bread and pastries that were sold using my own recipes. I also helped the line whenever the baking part of the day was over. That included prepping the meat, cooking, cleaning, and taking and fulfilling orders.
- **U.S. Army (August 2018 - January 2022)** : Leader. I used and gain vast amounts of information on leading troops, and it has overall made me an effective leader. I lead from the front and learned that we are all just humans and we all should treat each other as such. I gained brothers and sisters while I was in, and I have brought up and saw my own soldiers become great soldiers and powerful leaders in their own right. Some of my duties included physical fitness, teaching and mentoring, learning different skills and different positions to be a versatile and adaptive soldier, setting and enforcing standards, ensuring the safety and health of my soldiers, risk assessments, quality assurance/quality control, and maintaining an operating Howitzer.
- **Poppies Dough (January 2018-June 2018)** : In charge of over 6 ovens that baked all the pastries and bread for the company. My primary duty was just watching the ovens making sure the temperature and end results are consistent. I also recorded and maintained a log of temperatures and items that go into each oven.

WORK HISTORY

- Floriole Bakery and Café (January 2017-December 2017) : Overnight baking and production for wholesale accounts throughout the City of Chicago. I was part of the overnight team that produced a majority of wholesale pastries and bread for Floriole. My duties included prepping, shaping, ensuring accurate order preparation, some supervising, cleanliness, and logging of products made and which go to what customer.
- The Bagelers (October 2016-January 2017) : Baking and production of various bagels and croissants for wholesale accounts in downtown Chicago. Worked solo to fulfill over 20 wholesale accounts, proof and bake over 300 croissants, and prep, boil, and bake over 1000's of bagels every shift 5 to 6 days a week.
- La Central Bakery 55th (May 2013-June 2016) : Baking and production for a very busy neighborhood bakery. Responsible for mixing, shaping, and baking over thousands of different breads and pastries which supplied local restaurants and customers in a very populated Chicago neighborhood.
- La Central Bakery 47th (June 2012-May 2013) : Producing tons of Mexican bread and pastries in a very busy neighborhood. This is where I first developed my passion. On a team of 5 to 6 overnight bakers that fulfilled wholesale orders and ensured storefront bread inventory was stocked.

LA CENTRAL BAKERY 47TH & 55TH



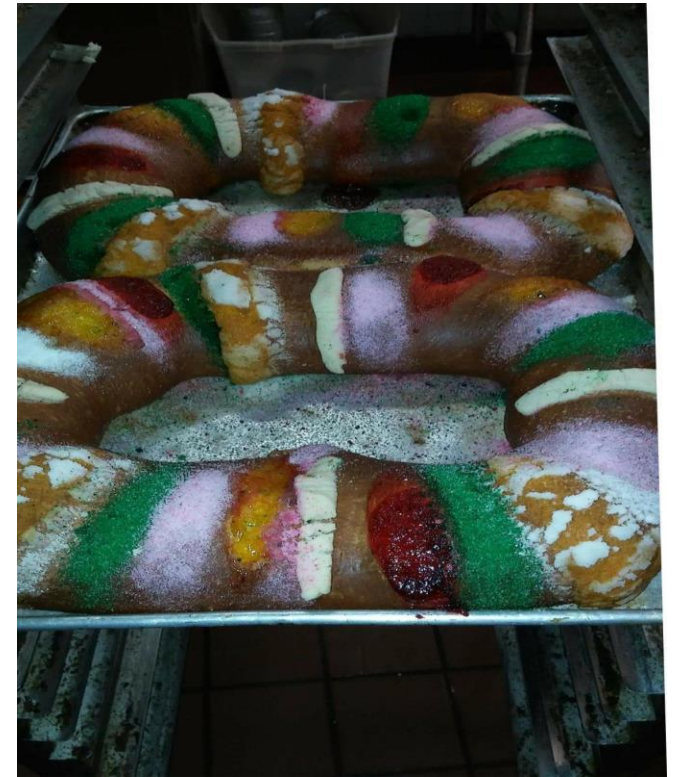
LA CENTRAL BAKERY 47TH & 55TH



Panque



Orejas



Roscas de Reyes

LA CENTRAL BAKERY 47TH & 55TH



**Cuernos(pan de agua) after
shaping**



Trenzas after shaping

THE BAGELERS



**Powdering the
almond
croissants**

**Croissants
proofing**



THE BAGELERS



Plain and Salted Bagels



**Sesame, Poppy Seed,
Everything, Whole
Wheat, Jalepeño
Cheddar, and Cinnamon**

FLORIOLE



**Plain and Chocolate Croissants
showing beautiful layers.**

FLORIOLE



Cannele fresh out
the molds



Flowers I made using scrap
sable dough

FLORIOLE



**Apricot Almond
Cream Tarts**



**Lemon-
Lavender
Teacakes**

FLORIOLE



**Buckwheat
Scones**

**Chocolate
Hazelnut
Cookie**



Mikey V's Tacos



Experimental
Conchas



Regular
Conchas

Mikey V's Tacos



Regular Conchas



Mikey V's Tacos



Sourdough



Variety bread box

Licenses

- Servsafe Certified Food Handler: Certificate# 5465227
- TABC Certified: Certificate# 8531404

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