

Derek Leduc

Toronto, ON

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Passionate and hardworking bread baker with a drive for detail oriented bread and perfecting taste. Seeking to master my skill set and continue on a lifelong obsession with bread.

Work Experience

Bread Baker

Meaty Eats - Toronto, ON

July 2023 to Present

Single baker productions

Recipe crafting, R and D

Artisan bread goods, sourdough, buns, challah, sweet doughs

Bread Baker

Blackbird baking Co - Toronto, ON

October 2021 to August 2022

- High volume artisan bread baking
- Mixing
- Shaping
- Baking
- Training staff

Bread Baker

Forno Cultura - Toronto, ON

April 2019 to March 2021

- R+D of new bread products
- Day to day planning
- Mixing
- Shaping
- Proofing and baking
- Ordering supplies
- Training and team supervision

Dough Maker

Blondie's Pizza - Toronto, ON

August 2018 to March 2019

- Produced all pizza dough in house
- Crafted recipes for new products
- Responsible for all sauce in house
- Maintained and scheduled inventory

Bread Baker

Petite Thuet - Toronto, ON

2015 to 2018

- Finesse in shaping and scoring
- Experienced in mixing, proofing, hearthstone baking as well as scheduling and crafting
- Capable of boutique bread settings as well as high volume

Store Manager/Prep/Pastry

The Pink Grapefruit - Toronto, ON

2014 to 2015

- Responsible for all inventory and sales data
- Scheduled, trained and managed all other staff
- Created partnerships with local business to help promote Toronto's artisan and craft foods.

Prep and Pastry Cook

Madhus Cafe - Toronto, ON

2014 to 2015

- Created new pastries for café based on customer demand
- Purchased and managed incoming produce and meats
- Handled and prepped sandwiches and salads as well as the stores signature rice boxes

Store Manager

Petite Thuet - Toronto, ON

2010 to 2014

- Managed high volume café solo
- Stored and managed store data to increase sales and productivity
- Scheduled, trained, and managed all other staff

Education

Certificate

Centennial College - Toronto, ON

2010 to 2011

Skills

- Food Safety
- Food Preparation
- Cooking
- Kitchen Experience
- Cleaning Experience
- Packaging
- Catering

- Food Handling
- Serving Experience
- Culinary Experience