

## Objective

To learn how to make wonderful deserts that people will love, enjoy and want to come back for time and time again. To work in an environment that allows me to grow as a baker and not just improve my current skills but acquire new ones from those around me.

## Qualifications

- Serve Safe Certified
- Learned to organize tasks to ensure efficiency.
- Experienced at various baking techniques
- Solid Mise en Place
- Tempering chocolate
- Baking and Decorating Cakes
- Pulled sugar / sugar work
- Laminated Dough work
- Quick Breads & Bread Variations such as Baguettes, Challah, Sour-Dough's
- Knife Cuts

## Professional Experience

Keys Café & Bakery Aug 2009 – Nov 2010  
Spring Lake Park, MN **Baker**

Responsibilities included: Filling Bakery case with various pastries and deserts including: cakes, pies, bars, cupcakes and cookies. Baking bread, rolls and hamburger buns as well as the making and baking various doughs such as cookie, bars or pies. Decorating of pastries and deserts. cookies, cakes and cupcakes. I worked closely with the Baking Manager to ensure that all products in the bakery case were fresh and exceeded standards. Often allowed to create or change recipes to provide a richer customer experience.

Cheeky Monkey Deli Jan 2009 – Mar 2009  
St. Paul, MN **Baker**

Responsibilities included: Filling Bakery case with various pastries and deserts including: cakes, pies, bars, cupcakes and cookies. Making and baking of various doughs such as cookie, bars or cakes. Decorating of pastries and deserts. cookies, cakes and cupcakes. Worked closely with the Head Chef to provide all deserts in house and make everything from scratch each day. Helped develop their recipes to strengthen a new restaurant.

Cub Foods Jul 2008 – May 2010  
Plymouth, MN **Baker Helper**

Responsibilities included: Proofing, frying and decorating raised yeast doughnuts. Mixing, frying and decorating old fashioned and cake doughnuts. Handled the overnight shift alone and ensured that all work was done and work area cleaned and prepped for the next shift.

Hans Bakery Oct 2007 – Jul 2008  
Anoka, MN **Supervisor**

Responsibilities included: Filled beehives. Made and baked various pastries. Prepared Danishes for the baker to complete.

## Freelance Work

Bussen/Gaustad Wedding Aug 2011  
Baked and Decorated a 3 tiered wedding cake

Birkholz 50<sup>th</sup> Anniversary Jun 2010  
Baked and Decorated 150 cupcakes and a double layer 6" cake.

Bussen/Scharnow Wedding Apr 2010  
Baked and Decorated a 3 raised / tiered cake

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**Education**

Associates degree in Pâtisserie and Baking  
Le Cordon Bleu, Minneapolis, MN

Oct 2007 – Apr 2009

**Interests**

Baking, Crocheting, Knitting,

**Reference**

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