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| Eyrricka Prescott  Head Baker     |  | | --- | | **Contact** |     Address  Casa Grande, AZ, 85122  Phone  (520) 510-8793  E-mail  eyrricka.prescott@gmail.com     |  | | --- | | **Skills** |     Adaptive and creative    Excellent  Relationship development    Excellent  Project organization    Excellent  Supervision    Good  MS Office    Very Good  Problem resolution    Very Good  Customer service    Very Good  Communications    Excellent  Business operations    Very Good  Sales    Good  Teamwork/ Collaboration    Excellent | Prospective graduate student, experienced in wholesale orders, customer preparations and specialty creations. Setting and managing bakery goals, developing schedules and leading teams to produce exceptional results on consistent basis.     |  | | --- | | **Work History** |      |  |  |  |  | | --- | --- | --- | --- | |  | 2019-11 - Current |  | **Head Baker**  *JL Patisserie, Scottsdale, AZ*   * Implemented procedures for profitable and consistent bread production program. * Developed unique recipes and bread items to set bakery apart from competition. * Managed team performance, including training, disciplining and motivating employees. * Served 50 bakery customers daily with professional and effective customer service. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2019-03 - 2019-11 |  | **Stocker**  *Fry's Food and Drug, Casa Grande, AZ*   * Evaluated supplies and product inventory to check for quality and quantity issues. * Regularly assessed sales floor stock levels to replenish with backstock merchandise before depletion. * Recorded information, shortages and discrepancies to keep records current and accurate. * Greeted customers and answered customer questions, providing detailed product information. * Consistently lifted materials weighing as much as 50 pounds. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2018-01 - 2018-07 |  | **Farm Hand**  *Earlybird Farms, Hodges, SC*   * Monitored inventories of animal feed, planting supplies and farm tools to maintain smooth farm operations. * Explained and demonstrated working techniques, practices and safety measures for volunteer workers. * Assisted farmer with feeding and watering livestock, including cows, sheep, goats and pigs. * Inspected 8 fields for crop condition and disease. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2016-10 - 2017-11 |  | **Bread Baker**  *Vaucluse, New York, NY*   * Filled out inventory and production sheets and informed head baker of the stock levels. * Determined quantity of product to prepare for next day operation by maintaining detailed production schedule. * Developed new products based on seasonal ingredients, holidays and trends. * Utilized teamwork and interpersonal relations between various restaurant department members. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2016-04 - 2016-10 |  | **Pastry Cook**  *Little Park, New York, NY*   * Prepared wide variety of goods such as cakes, cookies and tarts by following traditional and modern recipes. * Oversaw pastry coolers and storage areas to monitor ingredient and supply inventory levels. * Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2015-04 - 2016-04 |  | **Pastry Cook**  *Gramercy Tavern, New York, NY*   * Utilized pastry blenders, wire whisks and sifters to combine measured ingredients into bowls. * Mixed dough, scaled breads and cakes, fried doughnuts and performed all baking duties. * Cleaned and maintained kitchen equipment and oven. * Plated over 200 dessert items every night during dinner service. |  |  |  |  |  | | --- | --- | --- | --- | |  | 2014-09 - 2015-03 |  | **Teacher's Assistant**  *Monroe College, New Rochelle, NY*   * Organized classroom materials to help teachers prepare for daily instruction and activities. * Supported student learning objectives through personalized and small group assistance. * Assessed student assignments to check quality and completeness and assign grades. * Kept classrooms clean, neat and properly sanitized for student health and classroom efficiency. * Collaborated with teachers for lesson preparation by preparing materials and setting up equipment. * Helped teachers recognize learning issues students faced and recommended solutions. * Oversaw groups of up to 25 students at school and off-site locations, maintaining optimal safety and security. |      |  | | --- | | **Education** |      |  |  |  |  | | --- | --- | --- | --- | |  | 2013-09 - 2018-12 |  | **BBA: Hospitality Management**  *Monroe College -* Bronx, NY   * Dean's List Fall 2013/ Winter 2014 * President's List Spring 2014/ Fall 2014 * Member of Culinary Institute of America 2013-2015 * Minored in Culinary Arts * Received Careers Through Culinary Arts Programs Full Tuition Scholarship * Graduated with 3.5 GPA * Coursework in Sales and Marketing, Employee and Labor Relations and Principles of Accounting * Graduated cum laude | |

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