

ERICK

Kenya

Professional Statement

Energetic and detail-oriented bakery assistant with a passion for creating delicious flavorful pastries and delivering exceptional customer service. Skilled in preparing ingredients, operating bakery equipment, and maintaining a clean and organized work environment. Adept at working efficiently under pressure in fast-paced settings, with a strong commitment to hygiene and safety standards and creating guest experience through culinary art. Reliable team player with excellent communication skills and a proactive attitude, eager to contribute to a vibrant culinary team and support the production of delicious pastries that delight customers as I develop further skills.

Experience

BAKERY ASSISTANT | PASTRY CHEF | AFRICAN ANGELS BAKERY

2025 FEB- TO DATE

- **Production & Preparation:** Producing and baking a variety of bread and pastry products, ensuring consistent quality and adherence to recipes.
- Preparing ingredients and raw materials efficiently, supporting the daily production schedule for packaging operations
- **Hygiene & Safety:** Maintaining stringent standards of cleanliness, hygiene, and food safety, contributing to a compliant and safe working environment.
- Operating bakery equipment such as mixers, ovens, and slicing machines safely and efficiently
- Providing friendly and professional customer service, taking orders, and answering inquiries
- Collaborating with team members to meet daily production goals and deadlines
- Providing friendly and professional customer service, taking orders, and answering inquiries
- Executing daily opening and closing procedures, ensuring all food safety protocols were met.

Achievements:

- Contributed to a 40% increase in daily production efficiency.
- Reducing ingredient waste by 15% through accurate stock monitoring and timely reordering
- Accurately and consistently inputting and recording daily sales, helping management analyze sales trends and optimize product offerings.

Education

AFRICAN ANGELS SKILLS TRAINING | NAIROBI

FEB-AUG 2025

Baking And Pastry Certificate

NJEGA BOYS HIGH SCHOOL

2021 -2024

Kenya certificate of secondary school (KCSE)

Key skills & abilities

Languages Spoken

English - Fluent

Skills

- Pastry techniques and applications
- Strong work ethic
- Customer Service excellence
- Knowledge of Food Safety and Hygiene Standards
- Problem solving and attention to details.
- Collaboration and communication skills
- Adaptable and flexible
- Project management
- Initiative

Hobbies & Interests

- Food blogging & Photography
- Decorating and Cake Art
- Baking and Pastry making
- Continuously learning new styles in pastry production
- Volunteering