[Your Name Surname]

[Cell number]
[Email address]
[Area/Suburb, City]
[LinkedIn profile - optional]

PROFILE

Reliable baker with [X] years' experience in high-volume bakery production and in-store standards. Strong on dough prep, proofing control, oven work and hygiene routines. Comfortable with early shifts and fast morning trade, with a focus on consistent quality, FIFO and reducing wastage.

KEY SKILLS

- Dough mixing, scaling and portioning
- Proofing and baking schedule management
- Oven operation and safe tray handling
- Bread, rolls and basic pastry production
- Finishing: scoring, glazing, topping and packaging support
- Hygiene routines, cleaning and prep-area safety
- FIFO stock rotation, date coding and labelling
- Working under pressure during peak hours
- Early shifts, punctuality and reliability

WORK EXPERIENCE

Baker — [Bakery/Supermarket Name], [City]
[Month Year] – [Month Year or Present]

- Prepared dough and baked bread/rolls for daily production, following standard recipes and checking proofing and oven timing for consistent results.
- Produced a range of items including [white/brown bread, rolls, vetkoek, scones, muffins, pastries], adjusting output for weekday vs weekend demand.
- Followed hygiene routines: cleaned benches, mixers, trays and utensils; maintained tidy workstations and safe storage.
- Applied FIFO for ingredients and finished products; checked date labels and rotated stock to reduce shrink and wastage.
- Assisted with packing, pricing and display top-ups during peak periods to keep shelves presentable and stocked.

Bakery Assistant — [Employer Name], [City]
[Month Year] – [Month Year]

- Supported bakers with prep work: tray preparation, ingredient portioning, cleaning and basic finishing.

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- Packed and labelled products neatly, checked expiry dates and kept display areas clean.
- Worked flexible shifts including early starts and weekends when needed.

EDUCATION

[Highest qualification] — [School/College], [City]
[Year completed]

CERTIFICATES

- [Food safety / hygiene short course] — [Provider], [Year] (if applicable)
- [Any baking course / learnership] — [Provider], [Year] (if applicable)

REFERENCES

Available on request.

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