

Jeffrey M. Broeker

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Objective

Seeking to obtain a position as an Artisan Baker in a facility in which I am able to contribute my extensive experience, perfect my skills, as well as learn new things and reach the top of my profession

Summary of Qualifications

Production baker with over 8 years experience. Capable of coordinating large orders in 8 rack ovens, completing production schedules and maintaining multiple leavens. Specializing In scratch pastries and large quantities while having the responsibility of being the only person on staff. Strong attention to detail, flexible, goal-oriented, and a highly motivated team player.

Professional Experience

2008 to present

Karl's Quality Bakery, Phoenix, AZ
Production Baker

- Specializing in scratch donuts, danish, pastry, and cookie production, mixing, shaping and baking of brownies, cakes, pies, éclairs, cupcakes, muffins, breads, and specialty items

2004 to 2005

Bashes Grocery Store, Scottsdale, AZ
Baker/Deli Clerk

- Mixed, shaped, and baked loaves, baguettes, and rolls
- Mixed, cut, fried and decorated donuts
- Baked and finished pastries
- Collaborated with store deli and pizza kitchen

2003

Chompie's Bagels, Phoenix, AZ
Production Baker

- Mixed, "caught", baked, and decorated bagels
- Filled and coordinated orders
- Independently managed start to finish production of 600-900 loaves of Chompie's "low carb" bread

2001 to 2002

Wildflower Bread Company, Phoenix, AZ
Oven Man

- Baked 6-10 racks of bread nightly
- Baked and finished pastries
- Mixed, shaped, baked and packed retail merchandise

Education

Cactus Shadows High School, Cave Creek, AZ
General Studies, 1992

References upon request