



Tariq Iyer

Head Baker

Certified Journey Baker with 12 years of experience coordinating bread and pastry production and delivery across multiple cafe locations, supervising crews of up to 7 bakers, and managing dough formulation for commercial-scale output. Grew weekly bakery sales from \$6,150 to \$8,370 by adjusting par levels based on point-of-sale data tracked in Microsoft Excel. Holds an AAS in Pastry and Baking Arts and applies HACCP principles, FIFO inventory rotation, and preventive equipment maintenance to keep operations running on schedule.

CONTACT INFORMATION



(304) 555-0132



tariq.iyer@example.com



Lewisburg, WV 12345

EDUCATION

AAS, Pastry and Baking Arts
Pierpont Community & Technical
College, Fairmont, WV
2012 - 2014

KEY SKILLS

- Bread and pastry production
- Multi-location supply coordination
- Staff scheduling and supervision
- Dough formulation and fermentation
- Commercial mixers and proofers
- Digital scales
- FIFO and FEFO inventory rotation
- HACCP principles
- Microsoft Excel
- Food safety and sanitation practices

PROFESSIONAL EXPERIENCE

Head Baker | Greenbrier Valley Baking Co., Lewisburg, WV
2020 - Present

- Coordinated daily production and delivery to supply 5 cafe locations across a 40-mile radius, scheduling bake-off times so each site receives fresh product by 6:30 a.m.
- Grew weekly bakery sales from \$6,150 to \$8,370 by adjusting par levels for each location based on 13 weeks of point-of-sale data tracked in Microsoft Excel.
- Supervised 7 bakers and prep staff, setting station assignments and shift rotations that kept overtime under 4 hours per person per pay period.
- Inspected commercial mixers, proofers, and deck ovens at the start of each shift, logging maintenance needs and completing 23 minor repairs over the past year to avoid unplanned downtime.

Lead Baker | Kanawha Hearth Bread Kitchen, Charleston, WV
2017 - 2020

- Managed production for 3 cafe locations, building a rotating delivery manifest that cut missed-delivery complaints from 6 per month to 1.
- Directed a crew of 4 bakers through nightly bake cycles, cross-training each person on mixing, shaping, and oven loading within 45 days of hire.
- Ordered flour, butter, and specialty ingredients from 3 vendors, negotiating terms that held monthly supply costs to \$7,920 without substituting quality.
- Combined measured ingredients in a 60-quart commercial mixer for 17 dough formulas, adjusting water temperature by season to maintain target fermentation times.

Baker | Coal River Pastry Works, St. Albans, WV
2014 - 2017

- Supplied 2 cafe locations with laminated pastries and sandwich breads, loading delivery trays by 5:15 a.m. each morning.
- Increased weekend bakery sales by 12.7% over a 6-month period by proposing a brunch pastry lineup and adjusting Saturday batch sizes upward.
- Assisted the head baker in supervising 3 line staff during weekend rushes, assigning prep tasks and monitoring oven loading to keep production on schedule.

CERTIFICATIONS

- Certified Journey Baker, Retail Bakers of America | 2018