



Dalia Hossain

Baker

Certified Pastry Culinarian (American Culinary Federation) with 6 years of experience in scratch bread and pastry production, recipe development, and quality control using commercial mixers, dough sheeters, and digital scales. Created 4 new recipes for holiday bread lines, generating \$3,840 in added revenue during the first December run. Consistently earned customer satisfaction scores of 4.6 to 4.7 out of 5.0 across two bakery roles.

CONTACT INFORMATION



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Ellensburg, WA 12345

EDUCATION

AAS Baking and Pastry Arts
South Puget Sound Community College,
Olympia, WA
2018 – 2020

KEY SKILLS

- Scratch bread and pastry production
- Commercial mixers and ovens
- Dough sheeters and dividers
- Proofers and fermentation cabinets
- Digital scales and thermometers
- FIFO ingredient rotation
- Glaze and icing application
- HACCP principles
- Recipe development
- Microsoft Excel

PROFESSIONAL EXPERIENCE

- Baker, Kittitas Valley Bake House, Ellensburg, WA**
2023 – Present
 - Developed 11 new recipes for seasonal pastries, fruit tarts, and laminated doughs, with 7 added to the permanent menu within their first 3 months.
 - Produce 265 breads and pastries daily using commercial mixers and a dough sheeter, completing all shaping and bake-off by 10:00 a.m. each morning.
 - Earned a 4.7 out of 5.0 customer satisfaction score on in-store comment cards by applying uniform glazes, icings, and egg washes to every batch before display.
 - Check each tray of finished goods for crumb structure, crust color, and weight, pulling any item outside the 2-gram tolerance for rework or sampling.
- Baker, Yakima Ridge Artisan Bakery, Yakima, WA**
2021 – 2023
 - Created 4 new recipes for holiday bread lines, generating \$3,840 in added revenue during the first December run.
 - Baked 210 loaves and pastries per day across 2 deck ovens, monitoring internal temperatures with digital thermometers to hold doneness within 2 degrees of target.
 - Set time and speed controls on a 60-quart commercial mixer for 9 dough formulas, adjusting hydration levels based on daily humidity readings.
 - Maintained a 4.6 out of 5.0 satisfaction rating on customer feedback surveys by delivering consistent scoring, shaping, and crumb quality across all product lines.
- Assistant Baker, Taneum Creek Bread Co., Cle Elum, WA**
2020 – 2021
 - Scaled ingredients on digital scales for batches of 25 lb to 70 lb flour loads, supporting a daily output of 145 breads and rolls.
 - Applied icings and toppings to 48 pastries per morning shift using spatulas and piping bags, matching the lead baker's visual standards.
 - Identified and removed 3 to 5 damaged or expired items per shift during quality checks, logging each pull in a shared Microsoft Excel tracker.

CERTIFICATIONS

- Certified Pastry Culinarian, American Culinary Federation, 2021

