



Eitan Nash

Bread Baker

Certified Journey Baker (Retail Bakers of America) with 6 years of experience in scratch bread production, dough fermentation, and commercial deck oven operation. Skilled in fulfilling 37 wholesale orders per week across restaurants, co-ops, and farm stands while holding hydration within 0.5 percentage points of target across 14 dough formulas.

CONTACT INFORMATION



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KEY SKILLS

- Scratch Bread Production
- Dough Fermentation and Proofing
- Commercial Mixers and Deck Ovens
- Digital Scales
- Dough Sheeters and Dividers
- FIFO Inventory Rotation
- HACCP Principles
- Formula Development
- Microsoft Excel
- Batch Scheduling

PROFESSIONAL EXPERIENCE

Bread Baker | Green River Bread Company, Montpelier, VT
2023 - Present

- Fulfill 37 wholesale orders per week for restaurants, co-ops, and farm stands across central Vermont, up from 22 orders when the program launched.
- Mastered 13 product types including sourdough boules, ciabatta, seeded rye, and laminated croissant dough within the first 9 months on the line.
- Complete each production shift in 7 hours by sequencing bulk fermentation, shaping, and bake-off stages across 3 deck ovens and 2 proofers.
- Measure and scale flour, salt, and pre-ferments on digital scales for 14 dough formulas, holding hydration within 0.5 percentage points of target.

Baker | Winooski Falls Bakehouse, Winooski, VT
2021 - 2023

- Prepared and shaped doughs for 11 bread and pastry lines, loading pans and sheet trays into rack ovens for 2 daily bake cycles.
- Grew wholesale order volume from 14 to 26 orders per week by standardizing loaf weights and maintaining consistent scoring patterns.
- Ran 8-hour overnight shifts solo, managing proofing schedules for baguettes, sandwich loaves, and brioche from mix through packaging.

Apprentice Baker | Mad River Hearth Bakery, Waitsfield, VT
2020 - 2021

- Rolled, kneaded, and shaped dough for 6 product types including focaccia, challah, and dinner rolls under lead baker supervision.
- Learned to operate commercial mixers and dough sheeters, cutting production shift time from 9 hours to 7.5 hours within 4 months.
- Weighed ingredients for batch recipes ranging from 20 lb to 80 lb flour loads, using graduated containers and digital scales.

EDUCATION

AAS in Baking and Pastry Arts
New England Culinary Institute, Montpelier, VT | 2018 - 2020

CERTIFICATIONS

Certified Journey Baker, Retail Bakers of America, 2022