

# Abdiaziz Adam

419 Cedar ave #2 Minneapolis, Mn 554454

[azbaaha@gmail.com](mailto:azbaaha@gmail.com)

612-250-8429

To obtain a position as a baker assistant / quality control in a facility where I can perfect my acquired skills, and earn new things to help reach the top of my profession.

## Summary of Qualifications

1. Highly trained in high volume bread production and specialty desserts
2. Able to bake in large scale with the knowledge of modern bakery equipment's.
3. High level of skill in producing innovative bakery products.
4. Able to observe sufficient precautions of safety.
5. Extensive knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacturing and distribution of goods.
6. Good knowledge on GMP and HACCP, foundation of food safety and quality systems and industrial practices such as SOPs
7. Trained on nutritional labeling, regulatory compliance with food and drug act and regulations.
8. Thorough knowledge of the types and grades of bread and pastry ingredients suitable for large-scale baking use.

## Education

<b>Professional career development institute</b>	05/2006	Atlanta. Georgia
Diploma in Professional Gourmet Cooking and Catering		
<b>American institute of baking international</b>	02/2008	
Certificate in retail baking		Kansas. usa
<b>Expert rating Global certification</b>	10 -03- 2006	
Granted culinary & baking arts certification		
<b>Polytechnical institute</b>	06/01/1990	mogadisho, somalia
Diploma in food science		

## Course work

- How and why changes in ingredients and/or processes affect baked goods
- The Good Manufacturing Practices for the food industry
- How key bakery ingredients function and interact in baked products
- What processes are critical to successfully make finished products
- The science of baking
- Focuses on the production of bread and rolls, cake and sweet goods, cookies and crackers, pizza, tortillas, and muffins.
- Management and leadership tools needed to be successful in the food industry today.

## Work Experience

Pasticceria de luna, milano.italy  
jun 2010- sept 2010 on site private  
bakery training workshop/

Assisted pastry chef in preparing  
focaccia bread , Sicilian cannoli,  
Prepared pan dolce Genovese,  
scorzetti Candiotti,, pampepto cake.  
Prepared éclair paste, cream puffs,  
French bread and Italian pane olio

### IndianTaj Grill

2700 39th Ave. NE, St Anthony  
2009 to 2011

### Chapatti & Naan Bread Maker

Mixing and baking ingredients  
according to recipes to produce small  
quantities of breads, pastries, and  
other baked goods for consumption on  
premises .

### Int food manufacturing

East lake , minneapolis, Mn.  
2013 to 2014

### Cake maker/Mixer

Mixes ingredients to form dough or  
batter, using electric mixer or beats  
stirs ingredients by hand, shaping  
dough to form sweet rolls, pie crusts,  
tarts, cookies, and related products  
prior to baking.

## Reference

Available Upon Request.

