

Anthony Moseng

Contact Person

Maplewood, MN
anthonymoseng6_ud3@indeedemail.com - 651-248-3966

To find a rewarding and succesful career that furthers my life ambitions

WORK EXPERIENCE

Baker

Hy-vee Bakery - Oakdale, MN - November 2015 to September 2016

Job title: Baker

- Prepare all items for bakery per Managers request
- Produce all breads from stratch daily
- Assist customers with questions and concerns
- Assist customers with special orders, phone orders, and internet orders
- Work as a team to accomplish all daily goals set by management
- Manage team memebers when management absent
- Work with other departments in regards to orders, cross department sales, and new ideas regarding sales
- Maintain clean and safe work place in accordance with store policy
- Operate machines in bakery to store saftey policy{ovens, mixer, shetter, and artisan ovens}

Baker Lead oven personel

Grandma's Bakery - White Bear Lake, MN - March 2013 to November 2015

Job Title: Baker-Lead oven operator

- Bake all items per daily reports
- Prepare items per report for the ovens
- Work between departments to ensure product standards
- Work with management on new products and ideas
- Work in a fast paced enviroment to complete daily goals
- Communicate with other employees to ensure work is completed
- Follow all USDA guide lines regarding food saftey and food handling
- Maintain clean work area
- Maintain clean personal apperance
- Follow and have knowelegde of all state and local health codes

Lead cook

J J Fish and Chicken - Saint Paul, MN - February 2011 to March 2013

Joe Locke

Job Title: Lead Cook

- Prepare and stock coolers and rotate stock
- Cook and prepare food per customers orders
- Clean and maintain safe working and cooking areas

Follow all state and local health codes regarding food{food prep, cross contamination, allergies, safe food handling}

Clean and sanitize equipment at end of shifts to ensure safe work place

Run and operate cash register

Accounting duties including balancing till at end of night, recording all deposits and bank transations.

Shop and order items though local distributors

Inventory controll on all items in resturant

Lead cook/ Night Manager

Hook Fish and Chicken - June 2009 to March 2011

Maintain employees work schedules

Handle all concerns of employees and customers

Report directly to store owner on all issues

Operate pos system in fast and accurate fashion

Record all orders regarding new shipments

Order new supplies when stock ran low

Prepare food to be cooked

Cook customers orders

Maintain clean working area per health codes

Prepare food and food storage per health codes

Balance till at end of shift and record all errors

Record tils in accounting books

Balance accounting books

Shut down store at end of night{lock doors, set alalrms}

EDUCATION

General education

Century College White Bear Lake - White Bear Lake, MN

2001 to 2003

High School Diploma in Years attendded

St. Paul - North Saint Paul, MN

1998 to 2001