Nesima Hotic-Alicic

5505 valmont rd
Boulder CO 80301
(303) 449-7538

Personal Summary

A hard working, punctual and safety conscious bakery manager who has a considerable amount of experience working, and managing within a bakery environment. I have a thorough knowledge of the bread and pastry making process and am an expert at hand scaling, moulding, finishing and decorating traditional and continental bakery goods.

Career History

Bakery Manager - November 1997-February 2014
Employers name- Safeway
Responsible for baking goods, including scones, cakes and breads throughout the day, and maintaining high levels of food hygiene and cleanliness.

Duties;
- Ensuring that the daily bakery range is made to a high standard in a timely, safe and consistent manner.
- Baking, shaping and finishing high quality breads.
- Making sure freshly baked food is available for customers.
- Cleaning bakery machinery, equipment, storage and preparation devices.
- Keeping bakery area safe for staff, and customers alike.
- Accurately following recipes, formulas and weighing ingredients.
- Cleaning areas and equipment after use.
- Rolling and cutting dough.
- Measuring and mixing ingredients according to recipes and instructions.
- Wrapping and packing baked goods.
- Monitoring ovens.
- Able to work according to tight production schedules.
- Baking, Icing and decorating cakes
- Inventory

Key Skills and Competencies

Baking;
- Experience of producing baked goods by hand, as well as machinery
- Sound knowledge of artisan bread, different doughs, pastries, danishes, croissants, and other Baked goods.
- Able to bake different products in different equipment.
- Experience of using kitchen equipment such as rolling pins, industrial mixing machines and industrial ovens.

Personal;
- Attention to detail
- Punctual
- Knowledgable

<u>Areas of Expertise</u>

Bakery management.
Serving customers.
Stock and restock of products.

<u>References</u>

Available on Request.