

## **JOHN NEWMAN**

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**OBJECTIVE:** Seeking a Mix Operator position

### **SUMMARY OF SKILLS AND QUALIFICATIONS**

- Experienced baker skilled in operating bakery equipment, including divider, mixer, and proofer-oven
- A friendly, self-motivated and positive team player with strong working knowledge of preparing baked products, food safety standards, sanitation, and cleaning
- Ability to read and follow procedures to maximize bakery sales, and complete documents accurately
- Flexible fast learner with excellent customer service, communication, bend and lift more than 50 pounds consistently, stand and walk for extended periods of time, and work in a fast-paced environment exposed to extreme temperatures (coolers, ovens, and freezer)

### **WORK HISTORY / EXPERIENCE**

**Bakery Specialist - Rainbow Foods - Cottage Grove, MN**

02/1992-07/2014

- Baked nutritious and quality goods in compliance with established company's menus, recipes, and standards operating procedures, including weighing, measuring, health and sanitation, and adhere to safe work practices
- Provided excellent customer service by giving every customer immediate and undivided attention, and resolving customer concerns in a professional and timely manner
- Ensured fresh baked goods by continuously checking and ensuring freshness and quality of products on cases, shelves, and packaging
- Reported any necessary action to prevent food safety and food quality problems from occurring
- Other responsibilities included operating equipment, ordering bakery supplies, slicing and wrapping bread, pricing products, sanitation, and cleaning

**Assistant Bakery Manager - McGlynn's Bakery - W. St. Paul, MN**

08/1985-01/1992

- Supervised and trained clerks and new personnel in delivering great customer service, quality control, packing, labeling, scanning, standards food operation, and maintaining a clean bakery
- Provided support to Bakery Manager in the daily bakery operations such as filling in for manager, opening and closing store, resolving customer's concerns, and ensuring customer satisfaction
- Operated bakery machinery and baked goods from scratch
- Responsible for loading and unloading packaged products, ensuring high quality baked goods, and communicate effective with managers and team members in the daily bakery operation

### **EDUCATION / CERTIFICATION**

Baking & Cooking Certificate - Fort Lee Military Training Facility - Fort Lee, VA

12 Weeks

High School Diploma - Wyandotte High School - Kansas City, KS