**CURRICULUM VITAE**

**EVELYN**

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**PERSONAL DETAILS**

Date of birth: 21-09-1988

Nationality: Nigeria

Sex: Female

Languages English, Youruba

**Job Objective**: To secure the position of baker and cake Decorator in a reputable company that will allow me to utilize acquired skills and experience.

**Highlights**

* Over nine years of baking and cakes decorating inlager and small events both formal and informal
* Substantial experience of decorating, piping and presenting cakes
* Extensive knowledge of bakery ingredients, cake decorating tools and food processors
* Commendable knowledge of food safety standards, sanitation policies, and health regulations
* Familiarity with applying icing, frostings, toppings, and fondants ability
* to read, comprehend, and follow recipes, correctly
* Ability to interact and work with all members of bakery team, in a positive manner
* Baking of cookies, pies, bread,cupcakes,dessert ,doughnut and pastries

**Professional Experience:**

Mix n Bake Confectionery & School 2010 – 2017
Head of Operations department
**Responsibilities:**

* Responded to customers’ query calls and took orders, in a prompt and professional manner
* Prepared, decorated, and packaged all varieties of cakes and cake products, efficiently.
* Proving training and seminars on baking and cake decorating techniques
* Priced, stored, and showcased all decorated cakes, as per department procedures and guidelines.
* Ensure cleaned, tidied, and organized all assigned sales counter and work areas.
* Completed and delivered all decorated cake orders to clients, on time.
* Developed and maintained cordial relationships with all coworkers and clients.

**Major Accomplishments**

• Organized workshops and seminars on cake decoration and various baking techniques

(Modeling, sugarcarft, royal icing, sugar paste and piping)

Exotique Cakes 2007 – 2010

Cake Decorator

**Responsibilities:**

* Assisted with preparation of cakes and executed all cake decoration activities, as assigned.
* Completed and submitted all cake production sheets, accurately and on time.
* Used and cleaned all culinary and decorating equipments, properly.
* Cleaned, sanitized, and organized all assigned kitchen areas and workstations.
* Interpreted and adhered to established health, sanitation, and safety standards and procedures.
* Developed and maintained strong professional relationships with team members, production staff, and other departments.

**Education**

* Bachelor of Science in Economics 2011 – 2015
 Lagos State university
* Senior secondary school certificate 2006
* First school leaving certificate 2000

 **Technical Qualification**

* Diploma in Sugar craft and cake decoration 2011
* Advance Diploma in Modeling and cake making 2013









