



Joseph Martin

HOME BAKER

(512) 555-9876

joseph.martin@email.com

Austin, TX

SKILLS

Artisanal bread and dessert recipes Expert

Social media marketing and event planning Expert

Customer service and client relations Expert

Adaptability and creativity in recipe development Expert

AWARDS

Best Artisan Bread Award at Austin Local Bakers Festival, 2024

Top 10 Best Homemade Cookies featured in Austin Eats Magazine, 2023

PROFESSIONAL SUMMARY

Innovative home baker with extensive experience in creating artisanal bread and desserts from scratch. Known for developing and refining recipes to achieve high standards of taste and presentation. Experienced in managing small-scale production, participating in local markets, and building a customer base through creative marketing.

EXPERIENCE

January 2020 - Now

Home Baker

Self-Employed / Austin, TX

- Create a variety of baked goods, including sourdough bread, cakes, cookies, and pastries, using artisanal methods and high-quality ingredients.
- Develop and test new recipes, experimenting with flavors and techniques to refine products and meet customer preferences.
- Organize and participate in pop-up markets and local events to sell homemade baked goods, receiving positive feedback and repeat customers.
- Manage inventory and ordering of baking supplies and ingredients to ensure a steady supply for production.
- Maintain a clean and organized kitchen environment, adhering to food safety and hygiene standards.

EDUCATION

2018 - 2019

Certificate in Baking and Pastry

Austin Community College / Austin, TX

VOLUNTEER EXPERIENCE

March 2022 - Now

Baking Instructor

Austin Community Youth Program

- Teach baking skills to local youth, fostering interest in culinary arts.