



ANANDHU B S

SUPERVISOR

DOB 18-08-1998

Contact

+91 8606582136

anandhuanandhu4071@gmail.com

Puthuval Puthen Veedu Amballoor
Sainik School P O
Trivandrum Kerala 695585

Education

2013 – 2014

Government Higher Secondary School
Completed 10th Standard

2014 – 2016

Muslim Girls Higher Secondary School
Completed 12th Standard

2018 – 2019

Government Industrial Training Institute
Completed Plumber Trade

Skills

- Computer Knowledge
- Management
- Passion Of Baking
- Critical Thinking
- Leadership
- Customer Service

Language

- English
- Hindi
- Malayalam

About Me

I am a seasoned professional with over Five years of experience in the cake industry. Currently working as a Supervisor at Baked Cakes and Pastries, I have developed a deep expertise in cake production, quality control, and team management. Known for his meticulous attention to detail and dedication to excellence, played a pivotal role in ensuring the highest standards of product quality and customer satisfaction.

Experience

2019 – 2020

Baked Cakes And Pastries
Sales Man

From 2019 to 2020, Salesman at Baked Cakes and Pastries. During this period, I honed his customer service skills, effectively managed sales transactions, and contributed to the overall growth of the business. ability to understand customer needs and provide personalized recommendations helped enhance customer satisfaction and loyalty.

2020 – 2022

Baked Cakes And Pastries
Promoted As Supervisor

From 2020 to 2022, I was promoted to Supervisor at Baked Cakes and Pastries. In this role, I leveraged his industry knowledge and sales experience to oversee daily operations, manage staff, and ensure the highest quality of products. leadership and commitment to excellence played a crucial role in the continued success of the business.

2022 – 2024

Baked Cakes And Pastries
Borma Worker Cum Cake Making Helper

From 2022 to 2024, To Study All The Background Of Cakes For My Passion On Cakes I am working as a Cake Borma Worker, specializing in sponge making and assisting in cake preparation. In this role, I demonstrated My technical skills and attention to detail, contributing to the production of high-quality cakes. My dedication and teamwork helped streamline operations and maintain the bakery's reputation for excellence.