

# UMAR ALI SHAKEEL

## BAKERY HELPER

### CONTACT

- +971 562645128
- Umar12shakeel070@gmail.com
- Bur dubai, Dubai UAE

### SKILLS

- Baking Techniques
- Quality Control
- Recipe Adherence
- Team Collaboration
- Cleanliness and Hygiene
- Attention to Detail
- Customer Service
- Time Management
- Adaptability
- Multitasking
- Knowledge of Equipment
- Communication
- Problem Solving
- Organization
- Creativity
- Mathematics
- Food Safety
- Physical Stamina

### EDUCATION

inter in commerce

superior college

2018- 2020

### LANGUAGES

- Hindi
- English
- Urdu

### PROFILE

Dedicated and skilled Bakery Helper with a total of 4 years of experience in the baking industry. Proficient in producing a wide range of bakery products, including bread, cakes, cake rusks, dry cakes, and muffins. Adept at assisting in the baking process, ensuring quality control, and maintaining a clean and organized workspace. Committed to contributing to the success of the bakery team and delivering top-notch products to customers.

### WORK EXPERIENCE

#### Bakery Helper

Marygold Bread (3 years)

- Assisted in the production of various bakery products, including bread, cakes, cake rusks, dry cakes, and muffins.
- Ensured adherence to recipes, quality standards, a Played a crucial role in the production of a diverse range of bakery products, such as bread, cakes, cake rusks, dry cakes, and muffins. This involved tasks such as measuring and mixing ingredients, shaping dough, operating baking equipment, and decorating finished products.
- Demonstrated unwavering commitment to quality by meticulously following recipes, ensuring precise measurements, and upholding stringent quality control standards. This resulted in consistently delicious and high-quality baked goods that met or exceeded customer expectations.
- Maintained impeccable hygiene and cleanliness standards in the bakery environment. Regularly sanitized work surfaces, equipment, and utensils, and ensured that all team members adhered to strict hygiene protocols. This not only guaranteed food safety but also created a pleasant and sanitary work.

#### Bakery Helper

Dosay bakery (1 Year)

- Actively participated in the full spectrum of bakery operations, contributing to the preparation and baking of an extensive array of baked products. This encompassed tasks such as weighing and mixing ingredients, shaping dough or batter, overseeing the baking process in ovens, and applying decorative finishes to the final products.
- Maintained strict adherence to established baking processes, meticulously following recipes and ensuring that each step, from mixing to shaping, and from baking to decorating, was executed with precision. This dedication to process adherence consistently yielded bakery items of the highest quality.
- Took on the essential role of quality control, consistently inspecting the finished baked goods for taste, texture, and appearance. Any discrepancies or imperfections were promptly identified and addressed to maintain the bakery's reputation for excellence.
- Actively collaborated with a dynamic and diverse team to fulfill customer demand and meet tight deadlines. This teamwork involved effective communication, task delegation, and adaptability, ensuring that customers received freshly baked products on schedule.