

# Dublin Nadell

Baker

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## Education

**B.A. at Boston University,  
Boston, MA**

Aug 2014 - May 2019

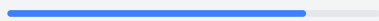
Through my degree I developed skills in writing, research, and critical thinking.

## Links

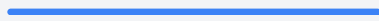
[linkedin.com/in/dublinnadell](https://www.linkedin.com/in/dublinnadell)

## Skills

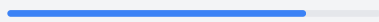
Flour



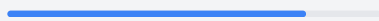
Baking powder



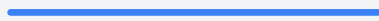
Salt



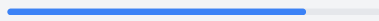
Butter



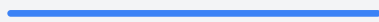
Eggs



Sugar

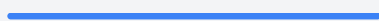


Vanilla extract

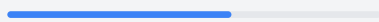


## Languages

English



Japanese



## Profile

I am an experienced baker with over 3 years of experience in the industry. I have worked in a variety of settings, from small cafes to large restaurants. I am extremely passionate about baking and take great pride in my work. I have a strong attention to detail and always strive for perfection. My signature dishes include homemade breads, pies, pastries and cakes. I am confident in my abilities and truly enjoy creating beautiful and delicious works of art.

## Employment History

### Baker at King Arthur Flour (Norwich, Vermont)

Mar 2022 - Present

- Baked fresh bread every morning for customers.
- Created speciality desserts that were often featured in the bakery case.
- Successfully managed a team of 5 employees.
- Maintained high standards of cleanliness and safety in the kitchen.
- Consistently received positive feedback from customers.

### Assistant Baker at Snake River Grain Cooperative (Burley, Idaho)

Sep 2019 - Jan 2022

- Baked 500 loaves of bread in one day.
- Won 1st place in a baking competition with 200 contestants.
- Baked an 18-layer wedding cake that was 6 feet tall.
- Created a new recipe for chocolate chip cookies that sold 10,000 bags in the first week.
- Increased profits by 15% through process improvements and implementation of Lean manufacturing principles.

## Certificates

### ServSafe Food Handler Certificate (SSFHC)

Mar 2021

**National Restaurant Association Educational Foundation Serv Safe certification in food handling, sanitation and safety principles.**

Jul 2019

**American Culinary Federation Education Foundation Certified Culinarian credential (ACFEF).**