

# Jacquilynn Wallace

Killeen, TX 76542

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Authorized to work in the US for any employer

## Work Experience

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### **Scratch Baker**

HEB - Temple, TX

October 2021 to Present

Currently working as a scratch baker, knowing measurements, weights, and yields are imperative to the job. The job begins with baking breads prepped the day before. Taking inventory to start a production list and completing the tasks. Once the production list is completed, inventory related recipes cards are followed to prepare for tomorrow's fresh breads and bake.

### **Baker**

VetPride Services, Inc. - Fort Hood, TX

April 2021 to July 2021

As a baker at Vet Pride Services we're trained to prepare bake goods and pastries ranging from cookies, cakes, and brownies to puff pastries, pies, as well as cobblers. All while maintaining clean as you go culture, ensuring the safety and proper use of equipment. Im also capable of following recipes cards and decoration practices. At the end of each shift, making sure to inventory our daily usage and send in requests for new orders.

### **Lead Cook/Prep Cook**

VetPride Services, Inc. - Killeen, TX

March 2019 to April 2021

As a Lead Cook our duties entailed; assessing and adhering to our headcount and production schedule. Providing our cooks with properly accounted products and executing the production schedule to our best ability for the incoming shift. We do this while also following and maintaining food safety and handling standards.

## Education

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### **Training apprenticeship in Culinary Arts**

Central Texas Food Bank - Austin, TX

December 2020 to March 2021

### **High school diploma**

Kadena High School - Okinawa, Japan

February 2016 to June 2017

## Skills

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- Culinary Experience (6 years)
- Food Handling
- Food Preparation
- Kitchen Management Experience
- Food Safety
- Supervising Experience
- Meal Preparation
- Merchandising
- Labor Cost Analysis
- Shift Management
- Baking (2 years)
- Food Production (3 years)
- Inventory Control
- Restaurant Management
- Profit & Loss
- Leadership

## Certifications and Licenses

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### **ServSafe**

December 2020 to December 2023

Certified in proper food safety and handling

### **ServSafe Food Protection Manager**

March 2021 to March 2026

Proficient in food safety and can protect public from food borne illnesses.

### **Food Handler Certification**

## Assessments

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### **Cooking skills: Basic food preparation — Highly Proficient**

January 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Highly Proficient](#)

### **Food safety — Highly Proficient**

January 2021

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.