



WALTER F. FALCULAN

Al Satwa Dubai, United Arab Emirates

E-mail: walterfalculan@yahoo.com

Mobile: +971567586387

PROFESSIONAL SUMMARY

A head baker with more than 20 years of experience in fast-paced bakery and cake shops. Proven ability to utilize inspiring leadership, personal drive, creative vision, and analytical skill to yield successful delivery of both team and individual goals, actively contributing to organizational growth. Strong leadership.

PROFESSIONAL SKILLS

- Possess excellent knowledge of using ovens and electric mixers, combining ingredients, shaping dough and blending colors.
- Extensive knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacture and distribution of goods and manage inventory.
- Familiar with occupational safety and health administration guidelines on cleanliness and sanitation
- Ability to operate effectively as part of a team, communicate clearly, and ensure smooth service operations and quality service
- Self starter with excellent problem solving, communication, and organizational skills

WORK EXPERIENCE

Head Baker

June 18, 2021– Present

Milk Bakery

Al Wasl Road, 51 Building

Dubai, UAE

- Manage all day to day operations of the pastry and bakery section of the kitchen.
- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.
- Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated croissants and doughnut etc.
- Able to develop, designs r creates new ideas and items for Pastry Kitchen.
- Manage the daily routine of the team, briefing proper hygiene to maintain the standard and consistency of the product.
- Report daily task to the executive chef and iou chef.
- Manage the daily production, monitoring daily wastage, checking all the labels of the items in freezer, chiller and store room.

Head Baker

April 9, 2018 – May 4, 2021

Cupagahwa (Binghatti Hospitality)

Dubai Silicon Oasis, UAE

- Bake high quality of all kinds of breads such as, all kinds of baguettes, bread rolls, loaf breads, nutritional value breads, croissants, muffins, cupcakes, and puffs pastry.
- Create new exciting product of bread to renew our menus and engage the interest of the customer.
- Check the quality of material and condition of equipment and device for molding and baking.
- Preparing the planning of the daily production on day shift and night shift duty on the production, and making the daily roster of all the production staff.
- Daily preparing of mice en place and monitoring the expiry date of each material in stock.
- Conduct monthly inventory and make sure not to run out of supply.
- Check the availability of supply with the supplier

Baker Supervisor**February 2, 2016 to April 7, 2018***Wonder Bakery**Al Quoz 2, Dubai, UAE*

- Monitor performance of assigned staff and ensure all procedures are completed to the department standards; rectify deficiencies with respective personnel
- Maintain production charts according to departmental standards
- Excellent in leadership & supervisory skills with a “hands-on” approach
- Complete understanding of all safety requirements and company safety policies

Head Baker**November 13, 2013 to December 2, 2015***Bread Botique**Al Quoz Industrial III, Dubai, UAE*

- Check equipment to ensure that it meets health and safety regulations and perform maintenance or cleaning if necessary
- Set oven temperatures and place items into hot ovens for baking
- Measures or weigh flour or other ingredients in bowl of mixing, blending or cooking machinery
- Actively involved in cost control, sanitation, menu development, training, and recruitment.
- Order and receive bakery products and supplies, keeping an active inventory count daily.

Chef de Parti**April 8, 2013 to October 31, 2013***Jones the Grocers**Abu Dhabi, UAE*

- Trained kitchen new-hires and interns on proper procedures
- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Weighed, measured, and mixes ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Played an integral role helping to order new products and forecast the following weeks' production.
- Restocked dry ingredients supply when needed, such as parcels of flour, sugar, salt, baking powder, and mixes.

Pastry/Baker**January 30, 2011 to January 31, 2013***Reem Al Bawadi Group (CRUMBS ELYSEE CAFÉ)**Sheik Zayed Road, Dubai, UAE*

- Created delicious breads, pastries and cakes for the enjoyment of supermarket customers.
- Collaborated effectively with colleagues in a Bakery Department while also excelling independently.
- Demonstrated excellent listening skills to complete customer orders for specialty items like cakes.
- Followed best safety and sanitary practices while creating baked goods to avoid injury.
- Played an integral role helping to order new products and forecast the following weeks' production.

Baker**April 2007 – December 2010***Lulu Hypermarket**Al Karama, Dubai, UAE*

- Determined quantity of goods to bake based on production schedule.
- Determined the ingredients needed to bake goods for that day.
- Prepared breads and pastries based on menu items.
- Maintained working area clean and safe.
- Operated oven, mixer, cutting tools, and rolling pans and steam kettle to bake goods.

Baker**December 1996 – December 2005***Dunkin Donut**Lipa, Batangas, Philippines*

- Assisted Head Baker in creating new recipes.
- Prepared bakery products based on nutritional guidelines and production schedules.
- Ordered and stocked raw supplies ahead to avoid shortages.
- Developed process improvements to avoid wastages and production delays.
- Maintained the production area safe and hygienic.
- Reported any baking equipment problems to management.
- Prepared icings, batters and doughs as per chef's instructions.

EDUCATION

Associate in Hotel and Restaurant Management

Lyceum of Batangas

Capitol Site, Batangas City, Philippines

1993-1995