Kgomotso Maphopha

I have 11 years of experience working as a Baker within the Pick 'n Pay chain. I have been trained as a baker while working for Pick 'n Pay Hatfield and Pick 'n Pay Woodlands right here in Pretoria. I bring a wealth of experience and training and I am well-versed with Pick 'n Pay's vision. I strongly desire to serve my community with the skills that Pick 'n Pay has given me.

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EXPERIENCE

Coca Cola, Pretoria West — *Production*

Duration : 1995 - 2002

Pick 'n Pay, Woodlands & Hatfield — *Baker*

2005 - 2016

Duties

1. Preparing Ingredients and Doughs:

- **Measuring and Mixing:** Accurately measure ingredients such as flour, sugar, yeast, and other necessary components.
- **Dough Preparation:** Knead, roll, and shape dough for bread, cakes, and pastries.
- **Fermentation:** Monitor dough fermentation processes (proofing), which is critical in baking certain items like bread.

2. Baking and Cooking:

- **Operating Ovens:** Control oven temperatures and timing for proper baking.
- **Monitoring Baking Processes:** Ensure products are baked evenly and to the correct consistency, avoiding over- or under-cooking.
- **Finishing Touches:** Apply glazes, icings, or decorations to finish cakes, pastries, and other baked goods.

3. Recipe Development and Modification:

- **Creating New Recipes:** Develop new recipes or adapt existing ones to customer preferences or dietary needs (e.g., gluten-free, vegan).
- **Adjusting Recipes:** Modify quantities and ingredients based on volume production and consistency requirements.

4. Quality Control:

- **Ensuring Consistency:** Maintain uniform quality across batches by

SKILLS

Baking

Good customer service

Excellent Communication

Organised

Merchandising

LANGUAGES

Sepedi, Setwana, Zulu, Afrikaans

following recipes accurately.
- **Tasting and Testing:** Test baked products to ensure they meet standards for texture, flavor, and appearance.
- **Inspecting Ingredients:** Ensure all ingredients are fresh and of high quality before use.

5. Maintaining Cleanliness and Organization:

- **Sanitizing Equipment and Work Areas:** Keep ovens, mixers, and other equipment clean and in good working order.
- **Organizing Supplies:** Properly store ingredients and baked goods in accordance with safety standards and expiration dates.

6. Inventory and Stock Management:

- **Ordering Ingredients:** Track ingredient inventory and order supplies as needed.
- **Managing Waste:** Minimize food waste by carefully planning production and reusing surplus materials when possible.

7. Customer Service and Special Orders:

- **Taking Special Orders:** Prepare custom orders for events like weddings, birthdays, or holidays.
- **Interacting with Customers:** In small bakeries, bakers may assist customers, take feedback, and offer recommendations.

8. Adhering to Safety Standards:

- **Food Safety Compliance:** Follow health and safety guidelines for food preparation, including hygiene practices.
- **Fire and Equipment Safety:** Ensure proper handling of baking equipment to prevent accidents or injuries.

9. Production and Teamwork:

- **Collaborating with Other Staff:** Work alongside other bakers, pastry chefs, and kitchen staff to meet production goals.
- **Time Management:** Organize baking schedules to ensure that items are ready on time, particularly for busy periods.

City of Tshwane, Soshanguve — EPWP *Contract Worker*

01/08/2019 - 31/07/2020

Employed under the Group Human Management Department

EDUCATION

Hlompanang High School, Soshanguve — *Matric*

1992

Subjects

- Economics
- Business Economics
- Accounting
- Northern Sotho
- English
- Afrikaans

REFERENCES

Name : Oupa Vukeya
Company : Pick ‘n Pay
Tel : 012 362 5156
Cell : 079 721 7182

Name: Mr Samson
Company: Coca cola
Cell : 078 561 7135

Name: Mr Letshwiti
Company: City of Tshwane
Tel: 012 358 7256 / 012 368 4018