# Marco Bianchi

## Lead Baker

Lead Baker with 8 years of production baking, the last 3 running the overnight shift for a 4-cafe bakery in Philadelphia. Leads 6 bakers through 3,000 pieces a night, owns production scheduling and ordering, and holds food safety and food cost targets.


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## Experience

### Lead Baker

05/2023 - Present

Schuylkill Bread Company — Philadelphia, PA

Wholesale and retail bakery with 4 cafes and 70 wholesale accounts.

- Lead **6** bakers on the overnight shift producing 3,000 loaves, rolls and pastries for 70 wholesale accounts.
- Build nightly production scheduling and recipe scaling from order sheets, delivering 99% of orders by 6 a.m.
- Train new bakers on mixing, shaping and laminated dough; 4 trainees now run their own stations.
- Manage weekly inventory ordering for flour, butter and dairy on a $22,000 budget, holding food cost at 27% of sales.

### Baker

06/2018 - 04/2023

Fishtown Artisan Bakery — Philadelphia, PA

Neighborhood sourdough and pastry bakery.

- Mixed and baked bread production of 900 sourdough and rye loaves a day.
- Rolled laminated dough for 500 croissants a day on a reversible sheeter.
- Logged food safety temperatures and sanitation checklists, passing 5 city health inspections.
- Fed and maintained 2 sourdough starters and a rye sour, keeping loaf quality steady through 3 flour supplier changes.

### Prep Cook (Part-Time)

09/2016 - 05/2018

Passyunk Avenue Trattoria — Philadelphia, PA

Italian restaurant with 90 seats and a house-made pasta program.

- Rolled and cut 40 pounds of fresh pasta a day for a 90-seat dining room.
- Baked focaccia and bread service for 200 covers on Friday and Saturday nights.
- Labeled and rotated walk-in stock by first in, first out, passing 2 city health inspections.

## Certificates

### ServSafe Food Protection Manager

06/2023

National Restaurant Association

## Skills

- Bread Production
- Laminated Dough
- Production Scheduling
- Recipe Scaling
- Inventory Ordering
- Food Safety
- Sanitation
- Food Cost Control
- Baker Training
- Leadership

## Education

### Associate in Applied Science

05/2018

Community College of Philadelphia

Philadelphia, PA

Culinary Arts