

# Leila Montoya

## Head Baker

### CONTACT

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📍 United States, Asheville, NC

### EDUCATION

#### Diploma in Artisan Bread Baking

San Francisco Baking Institute,  
Graduated: 2016

### Certifications

- **Sourdough Science & Fermentation Workshop**, King Arthur Baking School, 2023

### AWARDS

- Best Artisan Bread – Asheville's Annual Food Festival (2022)
- Baker of the Year – Kneaded Art Bakery (2020)
- Excellence in Customer Service – Three Oaks Bread Co. (2018)

### LANGUAGES

- Italian (Fluent)
- Spanish (Conversational)



### PROFESSIONAL SUMMARY

Creative and customer-focused Artisan Bakery Manager with a passion for sourdough, viennoiserie, and seasonal baking. Proven success in leading small teams, boosting sales through community engagement, and creating unique, high-quality baked goods. Committed to promoting local ingredients and sustainable practices.



### EXPERIENCE

#### Head Baker & Manager

2019 - Now

##### Kneaded Art Bakery, Asheville, NC

- Develop a rotating menu of artisan breads using natural fermentation and local grains.
- Lead and train a team of 4 bakers in advanced shaping, lamination, and baking techniques.
- Manage daily operations, including order fulfillment, vendor relationships, and social media outreach.
- Increase weekend sales by 45% through monthly tasting events and pop-up markets.

#### Baker

2016 - 2019

##### Three Oaks Bread Co., Durham, NC

- Hand-shaped doughs, maintained fermentation schedules, and ensured consistency in product quality.
- Assisted front-of-house staff during peak periods, providing customer service and cash handling support.
- Contributed to the development of seasonal menu items and limited-edition bread varieties.

### SKILLS

Natural leavening & sourdough techniques



Small business operations



Community engagement & customer relations



Menu development & seasonal specials



Local ingredient sourcing & sustainability

