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DAVID MONTOYA

Bakery Deli Manager



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Portland, OR

Education

Certificate in Baking and Pastry Arts

Oregon Culinary Institute | Portland, OR

ServSafe Food Handler

2024

Oregon Food Manager Certificate

2023

Skills

Bakery operations

Hot/cold deli food prep

Custom sandwich station oversight

Team leadership

Health inspection compliance

Holiday menu planning

Staff scheduling

Awards

Won 2024 "Local Favorite Lunch" award for house focaccia sandwich (Willamette Eats Magazine)

Professional summary

Versatile bakery deli manager with experience overseeing in-store bakery and deli hybrids. Expert in balancing daily production, food presentation, and custom catering orders. Recognized for streamlining operations and developing popular house-made menu items.

Experience

New Seasons Market

April 2019 - Now

Portland, OR

Bakery Deli Manager

- Manage a cross-trained team of 12 across bakery and deli areas, improving coordination and labor efficiency through dual-role staffing strategies.
- Designed prep and cooking workflows that cut labor costs by 15% and improved peak-time product availability through smarter batch scheduling.
- Introduced rotating seasonal sandwiches and baked goods, generating \$35K in new revenue during Q4 2023 and enhancing brand appeal.
- Partner with local artisans and farms to incorporate unique regional flavors into offerings, fostering a stronger community brand identity.

Fred Meyer

July 2015 - March 2019

Beaverton, OR

Bakery Supervisor

- Oversaw baking schedules and restocking plans for two daily shifts, ensuring consistent product freshness and availability across all dayparts.
- Introduced allergen labeling practices and signage that reduced customer complaints and compliance issues by 80%.
- Provided operational support to deli during high-traffic periods, earning interdepartmental recognition for initiative and cross-functionality.