

SARA PAHLAVANMOGADDAM

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PROFILE

Highly skilled and detail-oriented Baker and Pastry Assistant with over 4 years of comprehensive experience in baking, cake decoration, and pastry preparation. Expertise in fondant work, custom cake toppers, and artisanal bread making. Strong knowledge of food safety standards and demonstrated ability to work efficiently in fast-paced environments. Seeking to contribute to a dynamic bakery team, where creativity, precision, and quality are highly valued.

EDUCATION —

Bachelor of Architecture

2013-2017

Azad University of Mashhad

KEY SKILLS —

- Fondant Application & Cake

Decoration: Skilled in creating custom designs and detailed fondant cake toppers.

- Pastry & Bread Production:

Proficient in baking a wide range of breads and pastries while maintaining consistent quality and flavor.

- Creativity & Presentation: Strong attention to detail and artistic presentation of baked goods.

- Food Safety & Sanitation:

Knowledgeable in hygiene practices and compliance with health and safety standards.

- Time Management &

Multitasking: Efficient at managing

EXPERIENCE

November 2025 – Present

Baker and Pastry Assistant at Vicinity Mart

- Prepared and proofed croissants and laminated dough products for daily production.
- Scaled and measured ingredients accurately for a variety of bread, pastry, and dessert recipes.
- Mixed, shaped, proofed, and baked a wide variety of artisan and specialty breads including Barbari, Ciabatta, Focaccia, Baguettes, Sandwich Bread, Buns, Sourdough, Brioche, and Simit.
- Operated proofing and baking equipment while monitoring product quality and consistency.
- Produced tart shells from scratch and prepared a variety of tarts including Fresh Fruit Tarts and Chocolate Tarts.
- Assisted the Pastry Chef in the preparation of desserts, pastries, and specialty baked goods.
- Filled, decorated, and finished cakes with a variety of fillings for customer orders and retail display.
- Decorated and presented desserts and pastries for display cases while maintaining attractive visual merchandising standards.
- Maintained a clean, organized, and food-safe work environment in compliance with food safety regulations.

multiple tasks and meeting deadlines in a fast-paced environment.

- Collaboration & Communication:

Works well in a team, with strong communication skills and excellent customer service.

June 2024 – January 2026

Baker at Tabriz Bakery

- Skilled in traditional Persian bread making, handling every step from dough preparation to baking in a tandoor-style oven.
- Prepared dough from scratch, portioned, shaped, and baked various flatbreads such as Barbari and Sangak.
- Collaborated effectively with coworkers to maintain smooth daily operations and meet production goals.
- Provided friendly and helpful customer service, assisting customers with orders and ensuring satisfaction.
- Maintained a clean, safe, and organized workspace according to food safety standards.

2021 – 2024

Pastry Assistant at Nazin Cake

- Gained hands-on experience in baking and pastry preparation under the supervision of professional pastry chefs.
- Supported the daily production of cakes, pastries, and artisanal breads, ensuring consistency in taste, texture, and presentation.
- Specialized in fondant and cake decoration, creating detailed custom toppers and unique designs for special events.
- Assisted with ingredient measurement, dough preparation, and operation of commercial baking equipment.
- Collaborated with the head baker to develop new recipes and refine existing ones to improve product quality and customer satisfaction.
- Maintained a clean and organized workspace in compliance with health and safety standards.
- Provided friendly and personalized customer service to meet client needs and ensure a positive experience.