

Morgan Simmons

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SKILLS

I am a people person and excel in attention to detail, independent work, and teamwork. Though some soft skills of mine would be, I am huge on communication, am very driven, and passionate about whatever I set myself up to do. I have significant experience in the pastry world, though I am excited to learn and grow in a new field and can absorb anything! I pour my concentration and drive into anything I do. Lack of experience is no concern of mine; show me my expectations and I'll take it from there. I see my future becoming secure and fulfilling through this position and I'm confident I am a perfect fit!

EXPERIENCE

Orange Leaf Frozen Yogurt, Plainfield IN - *Shift Lead/Manager*

May 2017 - August 2020

- Starting as a cashier with basic cleaning duties, I worked up to manager and trained many new employees. I gained the responsibility for bigger tasks such as closing the store, counting drawers, and some marketing jobs for the business.
- The main duties I was responsible for was in detail cleaning, supervising, customer service, and preparing food items. I facilitated the addition of ice cream cakes to the store and handled the responsibilities.

Amelias Bread- *Head of Pastry/Baker*

August 2021- July 2023

- Processes learned were croissant lamination/forming, cookie mixes/troubleshooting, scones and various false laminated doughs, pie forming, pastry creams, etc.
- Responsibilities included scheduling, par sheets, estimating projected sales/spoilage, research and development for new menu items, maintaining quality control amongst the team, handling specialty orders. I do maintain the personal relations and more human side of pastry as well.

Rene's Bakery, Broadripple IN — *Croissant Baker*

August 2023- April 2024

- Mixing dough, laminating, forming, and baking croissants each day along with any bakery/production tasks when needed. I also help

place orders for all products and assist customers with figuring out what they'll need/ are looking for.

- I am solely responsible for the croissants and planning out my week. I enjoy having passion for my work and this job particularly feeds into this.

La Petite Gateau, Carmel IN —*Pastry Team Member*

April 2024- March 2025

- Mixing dough, laminating, forming, and baking croissants. Production, assembly, and maintaining the petite gateaus in the case, as well as any other bakery production as needed. Team members run the front cash register and customers as well.
- Organization and teamwork are the back bone within this bakery, which I fit into exceptionally- I excel in high energy, and at times “stressful” environments as I love feeling like I’m on a roll! I definitely don’t mind peaceful days nonetheless- so I find myself craving more independence, creativity, and action at this location.
- I have recently begun developing new desserts to rotate through the menu in honor of seasonal fruits and various trending items occasionally! Such as seasonal Paris-Brest, Opera Torte, and a tropical travel cake.

Bovaconti, Carmel IN —*Co-Pastry Chef*

March 2025- September 2025

- My team consists mainly of my coworker and I running the pastry department for the two Bovaconti locations. We produce all croissants and are working towards expanding our croissant and potential lunch menu. We are also aiming towards producing all baked goods available within our retail space instead of wholesaling. With the location's kitchen being so new- it's still up and coming!
- I personally create all par sheets for the locations and keep track of waste logs and trends to better our numbers. I am also the main person who handles R&D with our new items. I handle communications across all the avenues as they relate to the pastry team and streamline communication towards other managers so that everyone is in the loop!
- We have extra help via some baristas to help in the pastry production and morning bakes at the Fountain Square location- I also handle their training and communication with them to best accommodate and supply everyone involved.

Becky the Bakerster, Westfield IN—*Kitchen manager*

September 2025- Current

- I provide the background help to this bakery. Production lists, ordering, monitoring efficiencies around the kitchen, etc. I also come in on days closed to fully clean and organize the building as a whole, as well as prepare for the days ahead to create a game plan for production. I am also heavily involved in production and help with anything needed as we're a high quantity, order based bakery!
- This position is a temporary offering from the owner for me to find my forever career! We agreed I would only be in the position through the end of the year. I've enjoyed the creative team environment and daily problem solving, however it doesn't quite engage my skills as much as I'd like for my job to. I'm very excited for my forever adventure coming up!

EDUCATION

Plainfield High School, Plainfield IN - *High School Diploma*

August 2015 - May 2020