Lorraine Pike

Bakery production operative

Leatherhead | 07700 900754 | lorraine.pike@example.com

Profile

Bakery production operative with 18 years on the early shift at a large commercial bakery, used to 5am starts, food hygiene rules and keeping a line moving. Made redundant when the site closed in June 2026. Looking for a team member job on morning shifts, serving customers as well as baking.

Experience

Production Operative | Hartwell Bakeries, Leatherhead | April 2008–June 2026

- Worked the 5am shift on the bread and roll line: loaded the ovens and checked bake times and colour against the specification.
- Packed and labelled up to 4,000 products a shift, checking dates and allergen labels on every batch.
- Cleaned the line to the hygiene schedule at the end of each shift and signed the cleaning record.
- Covered other stations when colleagues were off, from mixing to dispatch.
- Trained 15 new starters on safe working and the allergen rules in the last three years.

Shop Assistant | Grove Newsagents, Epsom | 2004–2008

- Served customers at the counter and sorted the morning papers for the delivery rounds from 5:30am.

Qualifications

- Level 2 Food Safety and Hygiene for Manufacturing (2024)
- Allergen awareness training (2025)
- GCSEs including English and Mathematics (1990)

Skills

- Ovens, bake times and quality checks
- Food hygiene, allergen and date checks
- Cleaning to a schedule
- Training new starters
- Early starts, 5am every weekday for 18 years

Availability

Monday to Friday mornings from 5am, 20 to 30 hours a week. Own car, so an early start without public transport is no problem.