

REBEKAH WILSON

919-710-2813 | Bekah.b.wilson@gmail.com | Raleigh, NC

OBJECTIVE

Seeking an opportunity in the baking and pastry industry where I can apply my hands-on training, creativity, attention to detail, and strong organizational skills while continuing to develop my professional experience.

KEY SKILLS AND COMPETENCIES

- Cake decorating and presentation
- Bread, pastry, and dough production
- Sugar work and confectionery techniques
- Food safety, sanitation, and organization
- Attention to detail and consistency
- Time management, teamwork, and customer service

EDUCATION

Wake Technical Community College Anticipated Graduation: December 2027

Raleigh, NC

Associate of Applied Science, Baking and Pastry Arts | GPA: 3.76

Relevant Coursework

- Fundamentals of Food — knife skills, basic cooking methods, stocks/sauces, food safety, and mise en place
- Baking I & II — yeast breads, mixing methods, fermentation, scaling, and dough development

EMPLOYMENT HISTORY

2021–Present

Household Manager (Stay-at-Home Parent)

Raleigh, NC

- Manage daily schedules and responsibilities with strong time management
- Plan and prepare meals, strengthening kitchen efficiency and consistency
- Maintain a clean, organized, and structured environment

2016–2021

Massage Envy
Clinic Manager

Durham, NC

- Managed daily operations, including scheduling and team coordination
- Led staff to maintain a positive and efficient work environment
- Maintained high standards of cleanliness, organization, and customer service

2015–2016

Massage Envy
Assistant Manager

Raleigh, NC

- Assisted with daily operations, staff supervision, and scheduling
- Helped train new employees and support team performance
- Maintained a clean, organized, and welcoming environment

2014–2015

Massage Envy
Front Desk Associate (FDA)

Raleigh, NC

- Provided excellent customer service in a fast-paced setting
- Managed appointments, payments, and client communication
- Maintained an organized and professional front desk

ACHIEVEMENTS AND CERTIFICATES

- ServSafe certified, National Restaurant Association (2025–2030)
- Member, American Culinary Federation (ACF)
- Member, The National Society of Leadership and Success