

Stephen Barnhart

9 Misty Ln., Greenville, SC 29615 | c: (847) 309-8818 / e: doughpusher22@gmail.com

Education	• American Institute of Baking, Manhattan, KS	2009
	Certified Baker, Breads & Rolls	
	• Kendall College, Evanston, IL	2002 – 2004
	BA in Culinary Management	
	Final GPA 3.5/4	
	Member Honorary Fraternity <i>Alpha Chi</i>	
	• Kendall College, Evanston, IL	2000 – 2002
	AAS in Culinary Arts	
	Final GPA 3.4/4	
Experience	• Professional Bakery Consultant , Remote	February 2022 – Current
	Assist wholesale baking establishments to develop product SOP's, create formulations with multiple ingredient implementation, monitor process controls while reducing waste and improving overall product quality.	
	• Corbion , Lenexa, KS	May 2018 – February 2022
	<i>Senior Technical Service Representative</i> • Display strong work ethic on a team of 18 peers. Establish, develop, and maintain professional customer relationships surrounding the support of the customers' portfolio by proper implementation of bakery ingredients and ideations. Explore and plan opportunities for new business development in conjunction with customer Production, Procurement, Quality, and R&D teams. Effectively communicate and execute [with customer] opportunities for improvement in regards to qualities and efficiencies.	
	• Highland Baking Company , Northbrook, IL & Spartanburg, SC	Oct. 2007 – Apr. 2018
	<i>Plant Manager, Spartanburg, SC</i> • Oversee all departments' daily operations consisting of 200+ employees. SQF Level 2 certified. R&D for fresh and frozen breads, daily monitoring of production quality and improvement.	
	<i>Director of Research & Development, Northbrook, IL</i> • Responsible for creation, customization, and improvement of artisan style breads, pan breads, dinner rolls, sub rolls, and hamburger buns for wholesale. 600+ employees. \$120MM+ annual sales.	
	• Kendall College , Chicago, IL	Jan. 2008 – Jan. 2009
	<i>Baking & Pastry Instructor, Adjunct Faculty</i> • Instruct Baking and Pastry Certificate students breads, pastries, cakes, and fundamental techniques for advancement in pastry environments. Learning topics include inventory management, food cost management, baker's math.	
	• Poppie's Dough , Chicago, IL	Jan. 2007 – Sep. 2007
	<i>Executive Pastry Chef</i> • Responsible for the development of new products for wholesale. Includes research and development on current trends, potential customers, seasonal products and product quality. Establish and improve pastries from scratch. Supervise and train 40+ kitchen workers. Annual sales over \$6M.	
	• Bennison's Bakeries , Evanston, IL	2003-2006
	<i>Production Manager</i> • Responsible for general production of cakes, pastries, cookies and artisan breads for retail and wholesale distribution. Duties included staffing, scheduling, order processing, inventory management, cost control, customer service, product development, FIFO.	
	• Kendall College , Evanston, IL	2002 – 2004
	<i>Graduate Assistant</i> • Baking & Pastry Department under the direction of a German Master Baker. Responsibilities included managing, training and supervising students in all aspects of bread and pastry production.	

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Certifications	Certified Baker (CB), American Institute of Baking Foodservice Management Professional (FMP), NRAEF Master Certified Foodservice Executive (MCFE), IFSEA Certified Master Baker (CMB), RBA Certified Culinarian (CC), ACF	January 2009 February 2008 October 2007 April 2007 June 2003
Professional Development	<ul style="list-style-type: none">• <i>Novozymes Baking Course</i>, Laufen, Switzerland• <i>Transformational Leadership Workshop</i>, BEMA, Kansas City, MO• <i>Foundation in Sales & Foundation in Negotiation Skills</i>, Corbion, Lenexa, KS• <i>Focus on the Customer</i>, Corbion, Lenexa, KS	May 2019 April 2019 January 2019 November 2018
Awards & Scholarships	<ul style="list-style-type: none">• Finalist, <i>America's Best Raisin Bread Competition</i>, California Raisin Marketing Board, Fresno, CA• Winner, Iron Baker Competition, <i>Team Chicago</i>, RBA Marketplace Convention, Chicago, IL• 1st place, Florida Tomato Committee <i>Best of the Best Recipe Contest</i> sponsored by Lewis & Neale Inc., New York, NY• 1st place, Baked Goods category <i>The Search for the Seasoned Chef</i> recipe contest sponsored by Cargill Salt• 1st place, Desserts category, <i>25th Annual Scottsdale Culinary Festival</i>, Scottsdale League for the Arts, Scottsdale, AZ• The Bakers Club of Chicago <i>Dave Williams Memorial Scholarship</i>, technical skills• National Restaurant Association <i>Scholarship for Undergraduate Students</i>, academic and professional achievement• Sara Lee Corporation <i>Culinary Arts Scholarship</i>, academic and professional achievement	2008 2005 2004 2003 2003 2003 2003 2003
Skills	Bilingual in Spanish Proficient in Microsoft Office, Sage Mas500 Proficient in Baker's % Ability to operate & adjust various bakery equipment Working knowledge of various bakery ingredients and their functions Troubleshooting	
Special Events/ Seminars	<ul style="list-style-type: none">• Judge, Kendall Cup Student Competition, Kendall College, Chicago, IL• Guest Chef Instructor, Walters State Community College, Sevierville, TN• National Starch & Chicago Sweeteners, <i>Hi-Maize Products</i>• Judge, Pom Wonderful Baking Competition, Kendall College• Pillsbury Bakery Institute, <i>Marketing Ideas to Grow Your Business</i>• Bread Making Using Preferments and Natural Starters, taught by Didier Rosada at The French Pastry School, Chicago, IL• Iron Baker 2005, RBA Marketplace 2005, Chicago, IL	November 2007 2003, 2004, 2006, 2007 March 22, 2007 November 7, 2006 September 18, 2006 May 24 – 26, 2005 March 18 – 20, 2005

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Features/ Publications	• <i>Baking & Snack</i> , "Meet the Expert: Corbion's Steve Barnhart"	August 2020
	• <i>Modern Baking</i> , "Bakers to Watch"	August 2008
	• <i>Baking Management</i> , "Highland Baking Doubles Capacity in Short Order"	September 2008
	• <i>National Culinary Review</i> , "Tomato Orange Soup"	March 2008
	• <i>Chicago Sun Times</i> , Food section, "Evanston bakers rise to the top"	August 15, 2007
	• <i>Modern Baking</i> , "T.A.R.R.P. Bread"	May, 2005
	• <i>Modern Baking</i> , "How Bennison's reaches new markets"	March, 2005
	• <i>Chicago Red Eye (Metromix Section)</i> , "Go Against The Grain"	March 2, 2005
	• <i>Modern Baking</i> , "Hungarian Potato Bread"	November 2004
	• <i>Brew Your Own</i> , "Guinness Battered Onion Rings"	May – June 2004
	• <i>Pioneer Press</i> (Food Section), "Winning Kosher Recipe"	August 21, 2003
	• <i>Chicago Sun-Times</i> (Food Section), "Bake Salty and Bake Sweet"	June 11, 2003
	• <i>Kenosha News</i> , Kenosha, WI, "Salem PTO raises funds for new sign with feast"	May 11, 2003
References	Available upon request.	