



Rachel Wyman Bakery Owner/Bread Baker



I own and operate Montclair Bread Company.

How long have you been a baker?

20+ years in the industry

Where do you currently work?

Montclair Bread Company in Montclair, NJ

How do you spend most of your time at work?

My day starts at 2 or 3AM! The first part of my day is spent mixing dough, shaping breads, cutting and frying doughnuts and baking breads. Then, I shift into bakery management where I sit at my desk and place orders for ingredients and work on marketing and communicating to my customers. A few days a week I work in the evenings teaching baking classes too. On Friday nights, I make pizza in my wood-fired oven and serve customers on the bakery's outdoor patio.

Why did you choose this career?

It's the only thing I was ever able to do really well. I was inspired by the incredible depth of knowledge my teachers had locked in their brains. I always wondered how it was possible to know so much and seemingly have all the answers. I wanted to be like them and answer all the whys and hows!

What did you do to prepare for this career?

I have a degree in Baking & Pastry from the Culinary Institute of America but you don't actually need a piece of paper to be a baker. On the job training is more important and you actually get paid instead of spending a lot on a degree. I also have an MBA which has proven to be invaluable in preparing me for business ownership. It's really important to know how to cost materials, develop a profit and loss statement and all that not-so-fun stuff that goes along with the baking.

What do you enjoy most about your job?

Connecting with (and feeding) my community

What do you find most challenging about your job?

Managing so many different personalities both on my staff and of my customers. Baking bread is the easy part!

What is one piece of advice you would give to a young person who is interested in your profession?

Absorb as much as you can from as many people as possible. Take every opportunity to learn more and work with a diverse group of people, even if it means volunteering your time. It will pay off in the end.

RACHEL'S FUN FACTS
I love "Kitchen Confidential" and "Down and Out in Paris and London" - both great looks behind the scenes of the restaurant industry, 100 years apart from each other. My favorite movie is a French film called "Amelie." The title character is a waitress.



www.careercarnivalforkids.com

Posted Sept. 2020