

Autumn Henson

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Professional Experience

[Rose Rock Bakeshop](#), Jersey City, NJ

Owner

April 2024 - Present

- Own and operate a vegan bakeshop that sells primarily at farmers' markets, including the 2025 Historic Downtown Jersey City Winter Market
- Prepare high-quality vegan baked goods including cinnamon rolls, breads, cookies, cakes, and more using my own original recipes
- Adhere to food safety and sanitation standards to produce allergen-friendly and custom products

Pholk Beauty, Union City, NJ

Operations Manager

December 2022 - April 2023 & October 2023 - April 2024

- Managed operations for local skincare company specializing in supporting melanin function using natural ingredients
- Implemented inventory management systems, analyzed sales data, oversaw production, etc.

City Cakes & Cafe, Salt Lake City, UT

Store Manager and Lead Baker

May 2021- October 2022

- Managed vegan bakery storefront yielding \$500k in annual sales
- Hired, trained, and supervised a team of up to 14 employees including baristas, a cake decorator, and assistant bakers
- Oversaw tight production schedules of a diverse range of baked goods, managing the production of an extensive recipe catalog

Production Assistant

November 2020 - May 2021

- Produced and packaged vegan cheese and cafe grab-and-goes for City Cakes & Cafe locations and retail partners

Honest Eatery, Salt Lake City, UT

Kitchen Lead

July 2020 - November 2020

- Led a team in a commercial kitchen to prepare sandwiches and bites, make acai bases from scratch, make smoothies, and prep ingredients

Education

Utah State University

August 2015 - May 2019

B.S. Statistics

B.S. Economics

Minor Mathematics

Graduated Cum Laude,

GPA 3.65

Appalachian Trail

Through hiker

April - September 2023

Hiked the entire 2,198.4 mile

Appalachian Trail starting in

Georgia and finishing in Maine

over the course of five months in

2023

Skills

- Food Preparation Techniques
- High-Volume Production Experience
- Plant-Based Cooking
- Recipe Development and Adaptation
- Kitchen Organization and Time Management
- Food Safety and Sanitation Practices