



**What the bakery  
taught me**





**Know your tools  
& be precise**



Mandolin, RobotCoupe, knife –  
all blades, all different. Don't ask  
them to do something they can't.

“Mise en place” means  
preparing your workspace  
and processes with intent.

Measure everything, and know  
that sometimes salt & pepper have  
to be measured with heart.

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Help your gear help you.





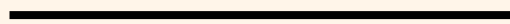
**Quiet repetition is a gift**



when you show up at 4:00am,

every inch of you hurts,  
foreams gashed with burns,

and you keep going.



Every step has a function.  
No wasted movement.



**Repeat this every day  
& it becomes craft**





You know you're developing craft when your own internal cues start sharpening: colors, shapes, textures, smells, sights.

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Cycles of study +  
incorporation =  
deeper growth, faster





**Every element of the  
product is my problem.**



My job was never to be the best baker, or the best chef.

My job was to anticipate problems, find solutions, listen, adjust and execute wherever needed.



Approach anything with an attitude of total ownership.





# Thanks, Hank's.

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