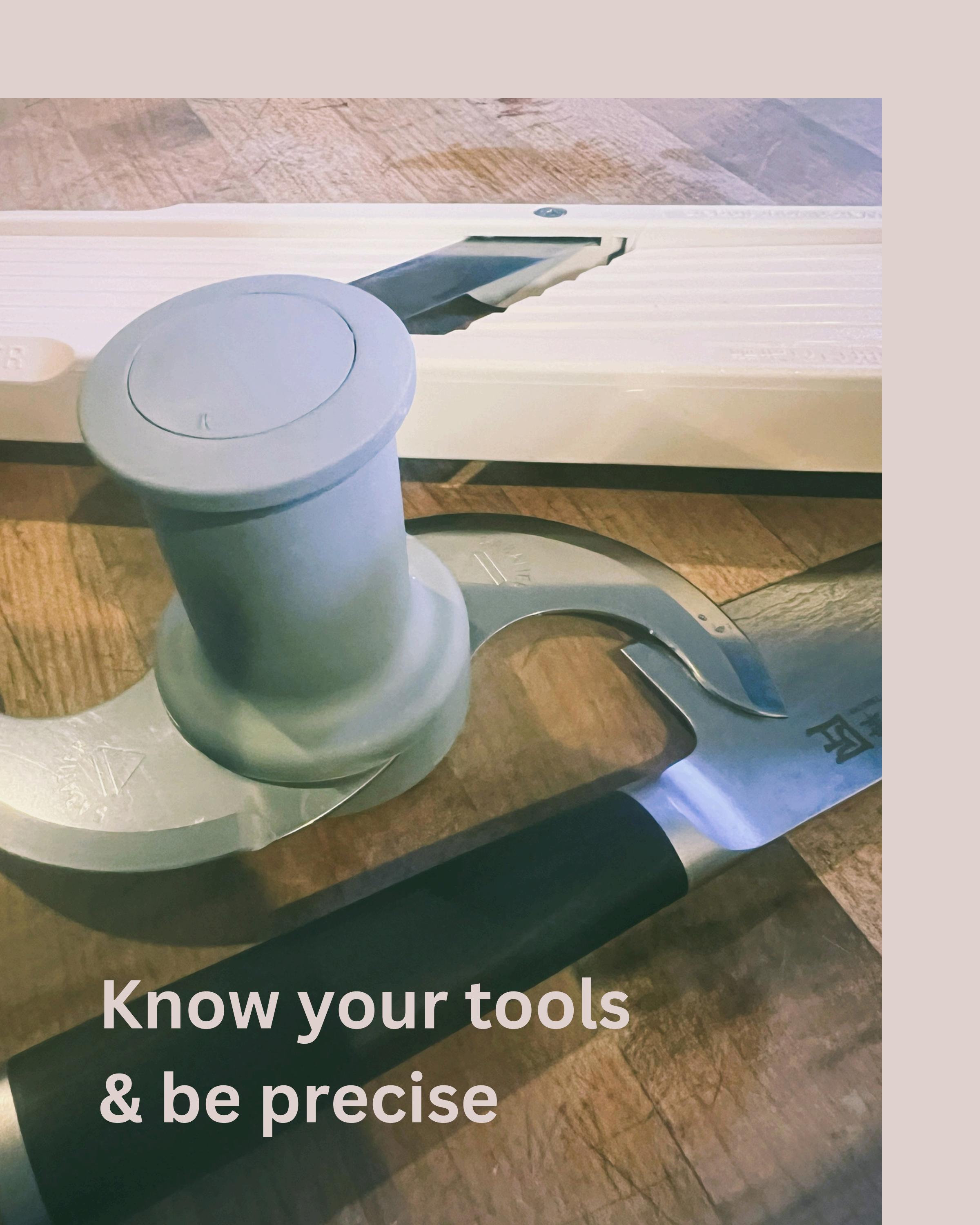




What the bakery
taught me



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.

Help your gear help you.



Quiet repetition is a gift

when you show up at 4:00am,

every inch of you hurts,
forearms 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.

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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