

Job Title: Bakery Manager

Location: Brewery 99, New Bern, NC

Reports To: Operations Director

Hours: Part-Time, 6:30 AM - 10:30 AM

Pay: TBD based on skill and experience

Job Description

Brewery 99 is seeking a passionate and innovative **Bakery Manager** to lead our bakery team in crafting exceptional baked goods that complement our craft beer offerings. This role is perfect for an experienced baker with a creative flair, a commitment to quality, and a love for creating memorable experiences for families, locals, and tourists alike.

The Bakery Manager will oversee all bakery operations, ensuring a high standard of cleanliness, attention to detail, and efficiency. The ideal candidate is personable, flexible, and thrives in both a fast-paced environment and a collaborative team. They should possess strong communication skills and inspire creativity and innovation within the bakery team.

Responsibilities

Bakery Operations:

- Lead the daily operations of the bakery, including production schedules, inventory management, and ordering supplies.
- Bake and create high-quality, innovative products that reflect the unique character of Brewery 99.
- Ensure all recipes are followed consistently while exploring opportunities for new and seasonal creations.
- Maintain the highest standards of cleanliness and sanitation in all areas of the bakery.

Team Leadership:

- Train and supervise bakery staff, fostering a collaborative and supportive team environment.
- Delegate tasks effectively to ensure productivity and efficiency.
- Inspire creativity and encourage team members to contribute to menu ideas and improvements.

Customer Experience:

- Create a warm and welcoming atmosphere for all guests, including families, locals, and tourists.
- Collaborate with the taproom and brewery teams to pair baked goods with beer offerings and events.
- Actively engage with customers when appropriate to ensure satisfaction and promote bakery products.

Physical Demands:

- Stand for extended periods (up to 4 hours or more).
- Safely lift and carry up to 30 pounds (e.g., flour bags, baked goods, equipment).

Problem Solving & Flexibility:

- Manage multiple tasks and prioritize effectively during busy periods.
 - Troubleshoot challenges in the baking process or production schedule with a calm and proactive approach.
 - Adapt to changes in customer needs, schedules, or production demands.
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Qualifications

Required Skills & Experience:

- Proven experience in baking, with expertise in creating a variety of high-quality baked goods.
- Strong knowledge of baking techniques, ingredients, and equipment.
- Excellent communication and leadership skills.
- A creative and innovative approach to menu development and problem-solving.
- Strong attention to detail and a commitment to cleanliness and food safety standards.

Preferred Traits:

- Trustworthy, dependable, and punctual.
 - Personable, friendly, and approachable, with a strong ability to connect with team members and customers.
 - Flexible and adaptable to the dynamic needs of a small business.
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Why Join Brewery 99?

- Be part of a team that values creativity, quality, and exceptional customer experiences.

- Opportunities to showcase your baking talents and develop innovative products in a supportive environment.
 - Work in a dynamic, community-focused setting that combines a passion for craft beer and baked goods.
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How to Apply:

If you're an experienced and creative baker with a passion for leading a team and delivering outstanding products, we'd love to hear from you! Please send your resume and a brief cover letter detailing your experience and interest to brewery99events@gmail.com OR fill out the online job application accessible via our website: www.brewery99.com.

This job description outlines key responsibilities and qualifications but may not encompass all duties assigned. Brewery 99 is an equal opportunity employer and encourages individuals of all backgrounds to apply.