

Baker / Cook 1

We are seeking an enthusiastic and hardworking entry-level baker to join our team. As a baker, you will be responsible for preparing and baking a variety of baked goods, such as bread, pastries, and cakes. You will work closely with our experienced bakers to learn new skills and techniques, and to produce high-quality products for our customers. This is mostly a baking position but it will include some cooking like soups, sandwiches, or other catering dishes.

Responsibilities:

- Follow recipes and instructions to prepare doughs, batters, and fillings
- Operate and maintain commercial baking equipment, such as mixers, ovens, and slicers
- Roll, shape, and cut dough to form different types of bread and pastry products
- Decorate pastries with icing, glaze, and other toppings
- Monitor baking times and temperatures to ensure products are baked to perfection
- Assemble sandwiches and cook dishes such as soup, breakfast foods, or other catering items.
- Maintain a clean and organized work area, including equipment and tools
- Adhere to health and safety regulations at all times
- Interact with customers and provide good customer service
- Other duties as assigned

Requirements:

- High school diploma or equivalent
- Some experience in baking preferred, but not required
- Experience in a kitchen is preferred
- Strong attention to detail and ability to follow recipes accurately
- Ability to work in a fast-paced environment and meet production targets
- Good communication skills and ability to work well in a team
- Flexibility to work early mornings, evenings, weekends, and holidays, as needed
- Be able to lift and move up to 50lbs.
- Be able to stand for long periods of time. The work will also require bending, lifting, moving, walking, and reaching.

This position is non-exempt and will report to the bakery manager.

We offer reasonable accommodations for employees with disabilities, in accordance with applicable laws.