

## **Production Baker**

As a production baker you will provide delicious quality controlled baked items in an efficient, professional manner. Duties include production baking of scratch-made products like donuts, pies, and various baked goods, as well as dishwashing, cleaning and upkeep of the kitchen.

The baker will execute current recipes and assist in developing new recipes with the changing of the seasons and available product. You will perform quality checks on ingredients and finished products, use icing/glazes/fillings/decorations to enhance presentation, and process orders from customers when needed. You may also greet customers and perform other duties to ensure that customer needs are satisfied and the bakery is well-stocked and operating smoothly.

To be successful in this position you will be efficient, detail oriented, a problem solver, organized, and a team player. You will have a strong understanding of baking techniques and food safety as well as be friendly and focus on customer satisfaction.

### **Duties & Responsibilities:**

- Efficiently bake current recipes and assist in developing new recipes
- Measuring and combining ingredients and using donut machine, mixers, blenders, heat sources, and other equipment to make baked goods, such as cookies, bread, cakes, donuts, etc.
- Decorating and displaying finished products.
- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Keeping records relating to deliveries, inventory, and production levels and communicating with the ordering manager what your ordering needs are.
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift.
- Greeting customers, answering questions, making recommendations, accepting orders and payments, and providing exceptional customer service.

### **Typical Day Includes:**

- Early morning donut bake and clean-up
- Production baking cookies, bars, breakfast items, cakes, etc. for freezer
- Baking fresh items such as rice krispy treats, donut bread pudding, scones, etc.
- Prepping pie and quiche dough and/or making pie fillings, baking and storing pies
- Check inventory and place ordering needs with manager
- Make sure your space, all baking equipment and your dishes are clean and organized before leaving. Sweep your area and close up your station.
- Communicate any messages to the team before you leave
- Plan your next day.