

Back Kitchen - Production Cook & Baker

As part of our back kitchen staff, as a production cook and/or baker you will provide delicious quality controlled recipe items in an efficient, professional manner. Duties include production prep, cooking, and baking of scratch-made recipes like soups, grab and go items, donuts, pies, and various baked goods, as well as dishwashing, cleaning and upkeep of the kitchen.

The qualified candidate 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 and ensure all up to standard. You may also greet customers and perform other duties to ensure that customer needs are satisfied and the retail cases and 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 prepping, cooking, and baking techniques and food safety as well as be friendly and focus on customer satisfaction.

Duties & Responsibilities:

- Efficiently make current recipes and assist in developing new recipes
- Measuring and combining ingredients and using equipment - donut machine, mixers, blenders, heat sources, and other equipment to create.
- Displaying finished products.
- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Assist in 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 May Include:

- Early morning donut bake and clean-up
- Production prepping, cooking, and baking.
- 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.