

Full time Baker

Be a part of our Team! Participate in the daily making and sorting of a wide variety of pastries including scones, stecca, laminated croissants, pies, desserts and much more!

- \$8.50-10/hour, based on skill and availability.
- 5am shifts and weekends/holidays required
- Benefits include 20% discount and meals.
- Wage increase available if exceeding requirements.
- Demonstrated awesomeness in product and process proficiency, teamwork and service is rewarded.

The performance expectations for this positions are:

- Prepares recipes for baking including mixing and scaling
- Benches (portions) recipes following weights to the 100th decimal point (ex. 5.73)
- Sheeting - rolling dough using industry standard equipment
- Sorting and boxing pastries
- Works safely around hot ovens, heavy equipment, and sharp utensils
- Keeps a clean and sanitary work area
- Takes direction from leader in bakery

The success patterns for this positions are:

- Previous baking experience a plus
- Experience in mass production a plus
- Comfortable standing for long periods of time
- Able to lift 50 pounds repeatedly during an 8 hour shift
- Comfortable with repetitive motions
- Willingness to be flexible with schedule
- Able to follow through with verbal instructions
- Excellent attendance and punctuality
- Must demonstrate an ability to understand organized systems and work in an organized work space
- History of long-term employment a plus

The desired characteristics for this position are:

- Must interact with people well in stressful situations
- Must have a high energy level
- Ability to generate a sense of urgency

- Passion for great food
- Positive, upbeat attitude
- Enjoys working with a team or independently
- Strong Attention to Detail
- Loves working neatly and efficiently
- Hard-working
- Good follow-through skills
- Flexible with routine

This is a position that may require a flexible schedule including evenings, weekends and holidays.