***Baker***

**Summary**

Our bakers are responsible for making a wide range of breads, pastries, and other baked goods. This job title requires one to arrive early in the morning and maintain momentum throughout a full-time shift. You must be expected to work in a variety of settings, make decisions as needed, and sustain a strong, independent work ethic.

**Responsibilities:**

* Mixes and bakes ingredients according to recipes to produce breads, pastries and other baked goods
* Measures flour, sugar, and other ingredients to prepare batters, doughs and fillings. Using scale and graduated containers
* Dumps ingredients into mixing-machine bowl to mix ingredients according to specifications
* Rolls, cuts, and shapes dough to form sweet rolls, brownies, cookies and related products preparatory to baking
* Places dough in pans, molds, or on sheets and bakes in oven
* Observes color of products being baked and turns thermostat or other controls to adjust oven temperature
* Applies glaze or other toppings to baked goods, using spatula or brush
* May specialize in baking one type of product, such as breads, rolls, cookies, brownies, or cakes
* Maintain an accurate inventory of cakes and baking materials at all times, including back-up cakes during holidays, promotions and other peak cake occasions.
* May develop new recipes for cakes and other baking goods for management approval
* Work as a “team” member to assure constant and consistent quality, service, cleanliness and value to each customer.
* Wash dishes, Clean work area, organize and stock needed items. Coordinate with store management of cake baking supply inventory.
* Wash counters, tables, restrooms, and trash receptacles, gather trash and remove from dining/service areas to proper receptacle, sweep, mop, stock and other cleaning tasks as needed.
* Occasional need to be present at local vendor events as needed.
* Inform immediate supervisor promptly of all problems or unusual matters of significance.
* Perform other duties and responsibilities as assigned.

**Qualifications/Skills:**

* Must have 2 years of professional experience or 5 years of amateur experience
* Must be able to read and translate standard recipes
* Must be able to perform under pressure in a high volume bakery including moving and responding quickly for long periods of time.
* Capability to stand for long periods of time.
* Passionate about your work/food
* Willingness to learn
* Team player
* Upbeat and fun personality
* Can do attitude
* Strong work ethic

**Education:**

* High School Diploma or Equivalent

**Salary:**

* Varies