



## Job Description

<b>Job Title:</b> Baker	<b>Position Type:</b> Non-exempt/Hourly
<b>Reports to:</b>	<b>Job Status:</b> Full-Time

**Job Summary:** Accountable for the daily preparation and creation of cakes and assorted desserts.

### Typical Hours:

- Overnight up to ten hours per shift.

### Job Duties:

- Overseeing the preparation and baking of a variety of baked goods, including pastries, cakes, and other specialty items.
- Responsible for utilizing commercial baking equipment. This includes but not limited to:
  - Commercial ovens
  - Mixers
- Monitoring production schedules to ensure that products are prepared according to established timelines.
- Ensuring recipes and baking techniques are followed accurately to maintain consistent product quality.
- Inspecting baked goods for quality to ensure they meet the bakery's standards.
- Implementing quality control procedures to maintain consistency and excellence in all bakery goods.
- Addressing quality issues promptly and resolving any problems.
- Monitor ingredient and supply levels, placing orders as necessary to ensure uninterrupted production.
- Keeping track of inventory turnover, minimizing waste, and managing product rotation to maintain product freshness.
- Enforcing strict sanitation and hygiene standards to ensure compliance with health regulations.
- Maintaining a clean and organized workspace, including proper storage of ingredients and tools.
- Implementing and overseeing safety protocols to prevent potential accidents or injuries.

**Supervision:** Able to work in a team environment but also willing to perform job duties with minimal to no supervision.

### Knowledge/Skills/Abilities required:

- Active listening skills.
- Time management and multitasking skills.
- Excellent verbal and written communication skills.
- Social perceptiveness skills.
- Ability to follow verbal and written instructions.
- Strong knowledge of food safety and sanitation regulations
- Creativity and a passion for developing new, innovative baked goods.



## **Job Description**

### **Physical Requirements:**

- Standing for long periods of time.
- Bending, stooping, twisting, leaning forward often.
- Hands frequently exposed to water.
- May be subjected to heat from ovens.
- Must be able to lift up to 50 lbs.

### **Education/Experience Requirements:**

- Proven experience as a professional baker, with a deep understanding of various baking techniques, recipes, and equipment.
- Previous supervisory or team leadership experience in a bakery or food production setting.
- English fluency required.
- Serve Safe Food Manager or equivalent certification required.