

# Bread Baker

## *YEAR ROUND POSITION – NOT SEASONAL*

**Weekly Hours:** 28+ hours (extra hours required during major holidays)  
Monday 2:30pm – 6:00pm  
Tuesday – Friday 7:00am - 1:00pm  
Saturday 6:00am - 8:30am

### **Minimum Requirements:**

Education: high school diploma or GED  
culinary bread baking classes a plus  
Experience: commercial kitchen experience preferred  
Height: min. 5' 9"  
Strength: ability to easily lift 50 lbs.  
strong back necessary  
Dexterity: ability to use hands, fingers, and wrist for several hours a day  
Hygiene: ability to work in warm environment without overheating and  
visibly sweating

**Training Wage:** \$9.50

### **Duties:**

- Accurately measure ingredients for scratch bread production;
- Operate spiral mixer - (ability to bend over and manually lift out doughs)
- Hand scale and shape bread dough - (ability to use hands and wrists)
- Score & load bread dough - (ability to use four deck oven loader)
- Unload bread - (ability to maneuver all breads with wooden bread peel)
- Fill ingredient bins - (ability to lift 50 lb. flour bags)
- Clean-up of production area;
- Other duties as assigned

### **Skills Needed:**

- Ability to focus - attention to detail and accuracy
- Time management – timely completion of activities
- Efficiency - ability to multitask