

Artisan Bread Baker

YEAR ROUND POSITION – NOT SEASONAL

Summary: Creates from scratch, shapes, and bakes our delicious, artisan breads, rolls, and pretzels

Weekly Hours: Part-Time
~ 26 hours (extra hours required during major holidays)
Monday 2:30pm ~ 6:00pm
Tuesday – Friday 7:00am ~ 12:00pm
Saturday 6:00am ~ 8:30am

Minimum Requirements:

Education: high school diploma or GED
culinary bread baking classes a plus
Experience: commercial kitchen/baking experience preferred
Height: min. 5' 9"
Physical: ability to easily lift 50 lbs.
ability to do repetitive bending & reaching
ability to use hands, fingers, and wrist for several hours a day
ability to work in warm environment without overheating and profusely sweating

Hourly Wage: depends on previous experience

Duties:

- Accurately measure ingredients for scratch bread production
- Operate spiral mixer
- Hand scale and shape bread dough
- Score & load bread dough
- Unload bread
- Fill ingredient bins
- 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