

bakehouse

LEAD DECORATOR

DESCRIPTION

The Lead Decorator is tasked with developing and leading our celebration cake and seasonal decorated sugar cookie program, supporting the efficient and profitable performance of the kitchen, and the execution of business priorities as directed by the company's Mission, Vision and Values set forth by the Founder.

REPORTS TO

Chief Operating Officer

DUTIES

Development

- Research & development of the cake and cookie program.
- Ensure products are measured against efficiency of production, budget, and in line with bakery vision and brand.
- Execute product testing and document final recipes.
- Provide training to back-of-house team on program execution.
- Ensure product meets company's quality standards.

Back-of-House Operations

- Ensure efficient production schedule for special orders, holidays, events.
- Communicate consistently & effectively with both management and co-workers.
- Participate in the execution of production and cleaning tasks.
- Maintain a clean, organized and functional workspace.

Parties and Events

- Lead bakehouse private cake and cupcake parties as needed

REQUIREMENTS

- 2+ years of professional decorating experience.
- Physically able to stand long periods of time.
- Strong organizational and time management skills.
- Demonstrated leadership skills including ability to communicate directly and effectively.
- Dependable, flexible and team-oriented.
- Commitment to executing company Mission, Vision and Values.

HOURLY RATE

\$20/hr starting, \$21-\$25/hr after successful completion of program development

PTO & BENEFITS

- PTO accrual at 8 hours for every 170 hours worked
- Group health insurance option at 32 hours per week
- Staff discounts

UPDATED 10/24/24