

# bakehouse

## OPEN BAKER

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### DESCRIPTION

Open Bakers are tasked with the timely execution of the early morning bake, and daily prep list, communicating effectively with co-workers, and participating in the maintenance of a clean & organized kitchen.

### REPORTS TO

Kitchen Manager

### DUTIES

#### Production

- Assist in the completion of the morning bake and prep as set forth by Kitchen Manager and Kitchen Leads.
- Prepare various types of baked goods according to recipes using weight measurements.
- Ensure product meets company's quality standards.

#### Back-of-House Operations

- Communicate consistently & effectively with both management and co-workers.
- Participate in the execution of daily, weekly and monthly tasks.
- Maintain a clean, organized and functional workspace.

### REQUIREMENTS

- 3 AM start time, weekend availability
- Professional kitchen experience preferred.
- Familiarity with laminated pastries, sourdough, and artisan breads preferred.
- Physically able to stand long periods of time & lift 50 lbs.
- Dependable, flexible and team-oriented.
- Commitment to executing company Mission, Vision and Values

### HOURLY

Starting at \$16.50 - \$17.50 doe

### PTO & BENEFITS

- PTO accrual at 8 hours for every 170 hours worked
- Group health insurance & parental leave available for full-time employees (32+ hours)
- Staff discounts