Café/Marketplace Baker

Reports to: Food and Beverage Manager

FLSA: Hourly, non-exempt

Summary: The Baker is responsible for preparing pizza dough, quiche crusts, Café desserts, and assorted baked goods for the Marketplace. Occasionally, baked items will be needed for special events.

Essential Functions: (This job requires the performance of the following tasks, with or without accommodation. Incumbents may be regularly or occasionally required to assume additional responsibilities or perform additional tasks.)

- Prepare pizza dough and quiche crusts as needed.
- Create and prepare desserts for the Café.
- Prepare and create assorted cookies, bars, scones and other treats for the Marketplace.
- Correctly label and date items and baked goods.
- Maintain an ongoing prep and inventory list.
- Maintain a clean and sanitary work station.
- Collaborate and communicate with Food and Beverage Manager on ideas and special events.
- Engage and receive feedback from visitors.
- Assist other staff, Supervisors and Manager as needed.

Qualifications:

- A friendly, positive attitude.
- Ability to work in a fast paced environment.
- Ability to communicate clearly and kindly with co-workers, supervisors, manager, and visitors.
- Knowledge of knife handling and kitchen safety practices.
- Ability and knowledge of food processor, mixers, convection ovens, and other basic kitchen appliances.
- Some experience with food preparation, ideally in a commercial kitchen.
- Ability to organize and prioritize work tasks for maximum efficiency.
- Ability to stand for up to six hours, climb stairs, use a step ladder and lift 40lbs.

Work schedule: April-October, mornings through mid-day with weekends and occasional evenings required. November-December, Thursday-Sunday for Gardens Aglow mornings through mid-afternoon.

Physical and environmental factors: Work is performed in a kitchen exposed to heat, cold and moist conditions. The incumbent will lift and carry up to 50 pounds occasionally, stand, walk and climb stairs. The work requires strength in hands and arms to manipulate kitchen tools, dough and like materials.
This is not necessarily an exhaustive list of responsibilities, skills, duties, requirements, efforts, or working conditions associated with the job. While this job description is intended to be an accurate reflection of the current job, the company reserves the right to revise the functions and duties of the job or to require that additional or different tasks be performed when circumstances dictate (such as emergencies, changes in personnel, work load, rush jobs, or technological developments).

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