

Baker Job description

POSITION DESCRIPTION

POSITION TITLE: Artisan Bread Baker

REPORTS TO (TITLE): Ownership/Chef

BASIC FUNCTION: Produce high quality artisan bread and bread products from scratch and bread-related innovative breakfast & lunch offerings in a medium volume Artisan Bread/Pastry Restaurant.

QUALIFICATIONS: EDUCATION, KNOWLEDGE, TRAINING, & WORK EXPERIENCE

- High school diploma or equivalent
- Culinary degree preferred
- Minimum of two years' experience in a bakery/hotel or restaurant
- Human relations skills also necessary
- Strong organizational skills
- Computer literate
- Excellent communication skills
- Innovative outside the box thinking required
- A passion and love for food and service must be evident
- Able to prepare a wide variety of bread and pastries products from scratch

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ESSENTIAL FUNCTIONS: Other duties as assigned.

- Plans, coordinates and supervises the work activity throughout the day
- Determines production and ensures the accuracy, quality and consistency of foods
- Manages inventory of foods and supplies for area of assignment and maintains controls over these areas
- Ensures proper storage and labeling of food
- Oversees and maintains safety and sanitary standards in production areas according to the Ontario Health Code and internal standards
- Actively participates in menu planning and meet established standards of quality and innovation
- Responsible for creation of all bread/pastries -related goods applicable to the bakery menu
- Responsible for recipe creation and menu innovation.
- Recommends measures to improve production/service methods, equipment performance, scheduling, quality control, and suggest changes in working conditions.
- Ability to work in a team-driven environment, take direction, offer direction and assist with problem solving
- Establish and maintain a positive, professional relationship with co-workers and customers •
 - Learn and be able to perform all other positions in the Bake Shop including using the POS system

Resume to pPhillips@fundoozies.com

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