

Baker

A Baker plays a significant role in the day-to-day functionality of Sluys Poulsbo Bakery. Quality product is key. Our major objective is to satisfy our customers. Our customers are the most important single factor in our business. To keep our customers happy we offer "Top of the Line" quality product and service, while always maintaining cleanliness. Customers are the reason we are in business ... and you are here today!

Duties include but not limited to:

- Reports directly to Production Manager or Production Assistant Manager in Manager's Absence
- Determine quantity and type of baked and fried goods prepared
- Prepare all product for Sluys Poulsbo Bakery including but not limited to pies, cookies, cakes, breads, rolls, donuts, pastries, desserts and other baked goods adhering to Sluys Poulsbo Bakery recipes or verbal instruction
- Prepare bakery icings and fillings according to standard recipe or verbal instruction by Managers
- Operate food preparation equipment; mixers, ovens, donut fryer, gas stove, proof box, bread and bun molder, and commercial dishwasher.
- Stocking of supplies and ingredients
- Maintain inventory of necessary supplies and goods for baking needs. Report to Production Manager items that are in short supply
- Maintain and clean ovens, stoves, benches, appliances and baking utensils during use
- Additional duties to include but not limited to sweeping, mopping, stocking paper goods, grease traps, dish pit, garbage, and other duties as assigned by Owners
- Assist in cleaning Bread freezer and freezer racks, refrigerator and storage areas
- Quality Control of product before it goes out to Retail
- Perform all duties assigned by Production Manager, Production Manager's Assistant or Owners
- Work as a team with Retail Staff in any situation to ensure Sluys Poulsbo Bakery standards of quality product and customer service. This includes and is not limited to assisting in prep for product display, filling or icing products, and/or assisting customers.
- Abide the Health and Safety Standards
- Abiding the rules in the Employee Handbook

Skills and Specifications:

- Must be able to lift 50 - 75 lbs intermittently, 60 lbs on a continuing basis
- Must be able to work efficiently and effectively on an independent basis, without constant supervisory direction, during entire shift.
- Must be able to work in a *close* environment, i.e. walk-in freezer/refrigerator with door closed
- Possess the ability and desire to learn technical properties of ingredients and their function in Sluys Poulsbo Bakery product.
- Being able to read and follow recipe instructions
- Must be able to work flexible and/or long hours, as needed. This includes early mornings and on Sundays and Holidays.
- Possess the ability to work as a team and meeting assigned targets

Education and Qualification:

- must be 18 years of age

- Possess a current Food Handler's Certificate, issued by the State of Washington Department of Health.
- Possess basic math and reading skills
- Possess a basic knowledge of technical properties of ingredients and their function in products