

Donut Fryer Assistant

A Donut Fryer plays a significant role in the day-to-day functionality of Sluys Poulsbo Bakery. Quality product service 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 to Production Manager
- Set up donut production area; turn on kettle oven, proofer and Fryer hood vent
- Operate food preparation equipment; mixers, donut fryer, gas stove, proof box, and commercial dishwasher
- Prepare bakery and dessert items, including icings, fillings and frostings, according to standard recipes or verbal instruction
- 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
- Assist in cleaning freezer, refrigerator and storage areas
- Clean donut production area and wash equipment
- Stocking of supplies and ingredients
- Maintain hood vents and grease traps, keeping them clean.
- Additional duties to include but not limited to sweeping, mopping, stocking paper goods, grease traps, dish pit, and garbage.
- Perform all duties assigned by Production Manager or Owners
- 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
- 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 of working 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