

Seeking a long-term part-time baker

(10-12 hours a week)

Details:

Schedule: Monday's 8:30-11:30 with an additional two days, Tuesday-Saturday 3:30am to 7:30am.

Core Baking Duties

- **Dough Preparation:** Accurately measure and mix ingredients according to recipes to create the bagel dough.
- **Dough Shaping:** Portion and skillfully shape the prepared dough into individual bagels.
- **Boiling:** Boil the shaped bagels to achieve the correct texture.
- **Baking:** Bake the boiled bagels to perfection, monitoring oven temperatures and cooking times.
- **Topping & Finishing:** Apply various seeds, seasonings, or other toppings to the bagels.

Operational Responsibilities

- **Quality Control:** Ensure all bagels meet the established standards for taste, texture, size, and appearance.
- **Food Safety:** Maintain strict adherence to food safety and sanitation regulations throughout the baking process.
- **Equipment Maintenance:** Clean, maintain, and ensure all baking equipment is in good working order and meets health and safety standards.
- **Cleaning and Organization:** Keep the kitchen, baking areas, and associated equipment clean, organized, and sanitized.
- **Team Collaboration:** Work closely with other bakers and front-of-house staff to meet production and customer demands.

What to Expect

- **Fast-Paced Environment:** Shifts are busy, requiring quick and efficient work.
- **Variety:** Rotation between different roles, baker, boiler, roller stations provides opportunities to learn new skills.
- **Team-Oriented Culture:** Strong emphasis on working together to achieve goals.

Requirements:

Ability to work independently once trained. * Must be reliable in both effort, time, and schedule. * Reliable and punctual * Ability to lift up to 50 pounds (flour bags are 50#)