

# Baker

## Job Summary:

Under general supervision of the Bake Shop Supervisor, assists with various bake shop operations in preparing all breakfast, lunch and dinner baked goods as well as desserts.

## Key Responsibilities:

- Progressively learn how to prepare Capon's delicious baked goods including breads, rolls, pies, cookies, cakes, breakfast treats and more
- Gather and prepare baking materials
- Assist with various baking assignments
- Provide insight on the quantity, quality and timeliness of all baked goods
- Provide input about the bake shop inventory
- Decorate cakes
- Cut and organize baked goods for guest servings

## Misc. Responsibilities:

- Assist with washing of pots, pans and kitchen utensils as needed
- Clean gas oven, stove and brick oven when needed
- Assume additional responsibilities as needed

## Preferred Experience/Qualifications:

- Experience as a baker or other experience in baking or related field
- Ability to organize and keep track of inventory
- Ability to follow recipes and determine ingredients and quantity needed

## Tools/Equipment Used:

- Brick/Coal Oven
- Gas Stove/Oven
- Industrial Mixer
- Industrial Slicer for Bread and Meat
- Pots, Pans, Cooking Instruments and Utensils

## Working Conditions:

This is a seasonal position from mid May until mid November with spring cleaning typically beginning in March. Normal bake shop schedule is early morning (5 am- 6am) until early afternoon (3 pm – 4 pm). Days will vary, but will include some weekend and holiday work during the season. This is an hourly, full or part time position. Work will be in a small, hot environment. Must be able to lift up to 30 lbs with assistance.

This job description is not intended to and does not create a contract or offer of employment. If hired, employment will be on an at-will basis and can be terminated by either party.

