

Job Title: Baker

Department: Food Service

Reports to: Kitchen Supervisor / Food Service Manager

Capon Springs and Farms is seeking experienced Bakers to join the food service team at our family-style mountain resort. In this role you will prepare fresh baked breads, pastries, and desserts daily to create a one-of-a-kind experience for our guests. Showcase your culinary talents and baking experience by creating delicious, high-quality baked good using established company recipes.

Capon Springs and Farms proudly offers a rich history, steeped in tradition and a commitment to our guests and co-workers. We invite you to learn more about our culture and company at www.caponsprings.net.

Key Areas of Responsibility:

- Prepare all baked goods for the resort including breads, rolls, cakes, pies, cookies and pastries.
- Maintains product quality and consistency, and follows all recipes, portion control and presentation specifications.
- Measures and weighs ingredients to prepare batters, doughs, fillings, or icings using scales or graduated containers.
- Combines measured ingredients in bowls of mixing, blending, or cooking machinery.
- Places dough in pans, molds, or on sheets and bake in production ovens.
- Sets oven temperatures and places items into hot ovens for baking.
- Sets time and speed controls for mixing/blending machines.
- Checks product for quality and identifies damaged or expired goods.
- Determines quantity of ingredients needed for the number of items to be baked.
- Applies glazes, icings, or other toppings to baked goods.
- Decorates cakes or other baked goods.
- Prepares specialty items such as birthday or anniversary cakes, or cookies for prizes.
- Rolls, kneads, cuts or shapes dough to form sweet rolls, pie crusts, cookies or other desserts.
- Prepares grilled cheese sandwiches as needed for meals.
- Maintains all baking equipment and areas in a clean and sanitary condition. Notified supervisor of any maintenance issues.
- Inventories supplies and notifies supervisor or manager of items needed.
- Other duties as assigned by management. May occasionally fill in other areas of the food service departments as needed.

Education:

- High School diploma or equivalent preferred.

Training:

- Degree or certification in a culinary field is preferred.
- WV Food Safety Certification or the ability to obtain certification required.

Experience:

- Minimum of two (2) years of experience making a variety of breads, pastries, and desserts.
- Experience in a commercial baking setting preferred.

Knowledge and Characteristics:

- Knowledge of special diet and allergens.
- Ability to follow recipes and determine ingredients and quantity needed.
- Basic mathematical skills, including the ability to add, subtract, multiply and divide.
- Ability to operate a variety of equipment including ovens, mixers, blenders, and cutters.
- Ability to lift up to 30 lbs.
- Must be able to stand for extended periods of time and be able to move in a full range of motion.
- Excellent customer service skills and the ability to maintain relationships with guests and co-workers.
- Excellent written and verbal communication skills.
- Ability to work a flexible schedule based on department and company needs including weekends, early mornings, evenings, holidays, and some overtime during the peak season.

Terms of Employment:

This is a full or part-time seasonal position from mid-April through mid-November. Seasonal co-workers are eligible for low earnings unemployment in the off season. Work is indoors and involves exposure to a hot environment and using cooking/baking equipment at hot temperatures. Salary is based on experience and education.

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.