Position: **Baker**

Summary:

A Baker at Shaker Village is responsible for the proper preparation and execution of a variety of high quality made from scratch baked goods. These products include but are not limited to a variety of signature breads, cookies, pies, cakes and other assorted baked goods. Successful applicants will be accomplished bakers. They will be creative and have a passion for baking and take pride in their work. They will have the ability to keep up with high product demand during peak periods without sacrificing quality.

Specific Duties:

1. Prepare high quality homemade bread for all meal periods.
2. Work with management to provide baked goods for onsite catering events.
3. Excel in executing a variety of high quality dessert options for our guests.
4. Ensure all safety and Sanitation requirements are met daily.
5. Role model proper food storage, labeling and dating of all products.

Standards of Performance:

1. Demonstrate passion and motivation to create new recipes
2. Show ability to prepare Shaker recipe’s to standard.
3. Measure, mix, and weigh ingredients per recipe.
4. Ensure proper batch size is prepared to meet demand.
5. Communicate well with management and other staff members.
6. Be adaptable and flexible to meet changing business demands.
7. Possess strong culinary knowledge and good kitchen practices.

Physical requirements:

1. Must be capable of standing for long periods.
2. Capable of lifting 50 lbs.
3. Must have excellent manual dexterity and hand-eye coordination.

Qualifications:

1. High school diploma.
2. 3 years baking experience in fine dining or bakery.
3. Ability to pass a background check.
4. Able to work any shift as needed.