



Assistant Baker

This person starts the early shift with the Head Baker, typically working from 3:30 am to 9:30 am, and bakes the muffins and scones and assists the head baker.

Pay Range: \$8.00/hr - \$10.00/hr

Primary Responsibilities:

1. Bake the cookies, muffins and scones and other baked goods.
2. Divide and shape the dough.
3. Make the cinnamon rolls.
4. Watch the loaves that are rising and place in the oven when ready.
5. Take the baked bread out of the oven when ready.
6. Clean the bread table and sweep the bakery at the end of shift.
7. Assist with customer service as needed.
8. Maintain inventory of production created each day.
9. Stock the ingredients and write down the needed supplies.
10. Fill in for head baker as needed.

Required Skills

- Must be organized and deadline oriented.
- Must be detail oriented, focused on quality, and able to manage multiple tasks simultaneously.
- Professional baking experience is not required but an affinity for cooking and food is preferred. Reliability and strong organizational skills are the most critical factors for success.