



Head Baker

Baking experience is helpful but not required for this position. Bakers for House of Bread typically begin their 8-hour shift at 3:30 a.m.

Pay Range: \$10.00/hr to \$12.00/hr.

Primary Responsibilities:

1. Determine the type and amount of breads to be baked.
2. Set up the bread schedule: determine the timing for mixing all breads and determine timing for dividing/rounding of all breads prior to baking. Inform the assistant baker of the time schedule.
3. Mix all the breads and notify the assistant baker when the dough is ready to be placed on the bread table.
4. Prepare the daily quick bread.
5. Mill the wheat.
6. Take inventory and order supplies.
7. Routine maintenance of equipment, including greasing mill monthly, oiling chains in bread oven, and cleaning compressors on refrigeration equipment.
8. Clean the utensils and bread bowls at the end of the shift.
9. Assist the assistant baker if they are behind schedule.
10. Eventually, the baker will also be involved in the creation of daily management reports.

Required Skills

- Must be able to lift 50 lbs. (sacks of flour weigh 50 lbs.)
- 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.