

Pollman's Baker Job Listing - Day Shift

Qualifications

- Previous experience working in a bakery or kitchen environment
- Knowledge of key ingredients and their functions pertaining to baking
- Ability to work in a timely manner through multiple tasks and prioritize orders
- Ability to communicate clearly with fellow staff and customers about our products and orders
- Able to learn and adapt quickly under pressure
- Team oriented
- Ability to follow directions and procedures
- Effective time management and organization skills
- Must be able to lift up to 50 lbs
- Capable of standing for long periods of time
- Ability to use and operate tools and equipment including mixer, oven, proofer, sheeter, scale, thermometer, hand tools
- Basic knowledge of computers, email, point of sale system

Responsibilities

- Performs all duties related to baking, including, but not limited to: cookies, brownies, petit fours, pies, cakes, etc. orders
- Capable of making different kinds of icing, frosting, and cake fillings to order
- Completes production and spoilage records, adjusting production records to maintain sufficient inventory
- Monitors product quality for freshness and ensures proper product rotation
- Maintains a clean and sanitary environment at all times in accordance with health department standards
- Immediately reports safety hazards and violations
- Performs other tasks as assigned by managerial staff, including cleaning, packaging, etc

Details

- Full time and part time positions available, Monday - Sunday from 5am - 2pm
- \$14-18/hr based on past experience and skill level
- Must be able to work some minor holidays