

# Baker's Assistant

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A Baker's Assistant plays a significant role in the day-to-day functionality of Sluys Poulsbo Bakery. Quality product is key. Our major objective is to satisfy our customers. Our customers are the most important single factor in our business. To keep our customers happy we offer "Top of the Line" quality product and service, while always maintaining cleanliness. Customers are the reason we are in business ... and you are here today!

Duties include:

- Work as a team with Retail Staff in any situation to ensure Sluys Poulsbo Bakery standards of quality product and customer service. This includes and is not limited to assisting in prep for product display, filling or icing products, and/or assisting customers.
- Operate food preparation equipment; mixers, ovens, donut fryer, gas stove, proof box, bread and bun molder, and commercial dishwasher.
- Assist in preparation of all product for Sluys Poulsbo Bakery including but not limited to pies, cookies, cakes, breads, rolls, donuts, pastries, desserts and other baked goods adhering to Sluys Poulsbo Bakery recipes or verbal instruction
- Stocking of supplies and ingredients
- Maintain and clean ovens, stoves, benches, appliances and baking utensils during use
- Assist in cleaning Production freezer, refrigerator and storage areas
- Perform all duties assigned by Bakers and Production Manager
- Abide Health and Safety Standards
- Abiding the rules in the Employee Handbook

Skills and Specifications:

- Must be able to lift 50 - 75 lbs intermittently, 60 lbs on a continuing basis
- Must be able to work efficiently and effectively on an independent basis, without constant supervisory direction, during entire shift.
- Must be able to work in a *close* environment, i.e. walk-in freezer/refrigerator with door closed
- Possess the ability and desire to learn technical properties of ingredients and their function in Sluys Poulsbo Bakery product
- Able to read and follow recipe instructions
- Must be able to work flexible and/or long hours, as needed. This includes early mornings and on Sundays and Holidays.
- Possess the ability of working as a team and meeting assigned targets

Education and Qualification:

- must be 18 years of age
- Possess a current Food Handler's Certificate, issued by the State of Washington Department of Health.
- Possess basic math and reading skills