Baker

Job description

Progressive farm-based bakery seeks several qualified bakers. Rhinebeck area. This is a full time, long-term position.

Responsibilities

* Clean kitchen equipment and tools before use
* Weigh flour and other ingredients to prepare dough
* Adjust oven temperatures to ensure proper baking
* Mix various ingredients to create fillings
* Shape dough to prepare different types of items
* Recommend recipes to renew our menu (e.g. gluten-free or vegan desserts)

Requirements

* Experience as a Baker, Pastry Chef or similar role
* Familiarity with all professional kitchen equipment, including mixers, blenders and dough sheeters
* Detail-oriented
* Flexibility to work around seasonal demand
* Ability to work with team members to solve problems
* Good planning skills
* Understanding of food safety practices
* Ability to lift heavy items for an extended time
* Ability to read and follow recipes
* Excellent time-management skills
* Ability to remain calm and focused in a fast-paced environment
* Certification or degree from a culinary school is a plus

Job Type: Full-time

Salary: To be discussed with experience

Schedule: Day shift Monday to Friday and Weekends as needed

Experience: Baking: 1 year (Preferred)

Work Location: In person

Send Resume to: SROrchardEvents@Gmail.com