Baker at Muddy’s

What is the job, in a nutshell?
Love & serve our community by preparing food that our guests enjoy and are proud to share. Work as a member of a collaborative team of professionals. Build customer loyalty by ensuring that each Muddy’s product is full of flavor, expertly crafted, and outrageously delicious.

What skills & characteristics do I need?

• accuracy & consistency in pace, work habits, and recipe execution
• prompt & reliable; strong attendance record
• stays calm under pressure; stamina, patience, & positive attitude
• outstanding cleanliness & sanitation habits (both personal and workspace)
• uses time wisely; works with a sense of urgency
• good team skills, cooperation, and eagerness to learn from others
• takes pride in excellent craftsmanship & a job well done
• able to safely: - work with knives & hot ovens - lift 50 lbs throughout shift - bend, twist, & reach - work on feet for 8+ hrs - work around nuts, dairy, coconut, soy, chocolate, flour

What are my responsibilities?

On-shift tasks typically include

• thoroughly clean workspaces (both personal & shared); assist with laundry, trash removal, deep cleans, etc.; clean equipment, utensils, dishes, etc
• measure ingredients accurately to the 2nd decimal
• use basic math to divide or multiply recipes
• follow recipes exactly and ask for help when needed
• use large equipment including 40 quart mixers & dough sheeter
• prep ingredients (ie: cut butter into cubes, wash & slice fruits)
• mix batters for cake, cupcakes and doughs for cookies & pies
• mix, roll, and shape pie crusts
• prepare buttercream icings & ice cupcakes
• prepare cooked fillings, including some savory items, etc using cooktop
• some bakers decorate cakes/cookies and/or create custom art for cakes/cookies
• use hot ovens to bake cookies, pies, cake, scones, etc
• help stock supplies when needed; help maintain an organized, lean inventory
• assist FOH as needed: restock product, ring up transactions, enthusiastically greet guests, etc
• engage guests by showcasing our traditional techniques, amazing flavors, and tidy kitchen
• other relevant tasks as assigned by manager

What else is expected of me?

• project friendly, positive energy throughout each shift
• actively participate in team meetings & workshops
• communicate pro-actively with your manager
• practice excellent workplace/kitchen safety & etiquette
• complete Serv-Safe or Sysco infectious disease safety training
• skillfully navigate the physical spaces with safety in mind
• give & receive feedback graciously
• maintain neat, tidy personal appearance in line with dress code
• stay informed on our 3 bottom lines and contribute actionable ideas for improvements
• take ownership of your actions, experience, and growth!

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ESSENTIAL DETAILS

What is my schedule? Our normal operating hours are Tue-Sat 5am-7pm. We are currently open to the public Thu-Sat. We strive to stay in the sweet spot of schedule stability for staff + flexibility to deliver great results for the customer and team.

• Full time: Tue-Sat / Part time: usually Wed-Sat or Thu-Sat
• All Muddy’s employees are expected to work most Saturdays- no exceptions.
• We do NOT grant time off the week before Thanksgiving or the week before Christmas (we do close for the holidays) … it’s all hands-on deck!
• We rarely work late nights and everyone is off Sun/Mon

How am I compensated?

• Starts at $12.50/hr
• Earn increases: complete 90 day seasoning and develop skills/performance (ie: increase speed & knowledge, take on responsibilities, teach classes, etc)
• Perks available from day 1: begin accruing PTO, Memphis Plan healthcare, ServSafe reimbursement
• Perks available after 90 days: Staff bonus program, Staff discount, Continuing education opportunities, My City Rides scooter purchase program, Work shoe reimbursement/ allowance, Retirement match program (after 1 year)

Who SHOULD apply?

This job might be a GREAT fit for you if...

• you love creating outrageously delicious food
• repetitive activities and tasks are your zone
• you enjoy learning how to improve and welcome feedback
• a consistently quick pace sounds totally doable
• a job well done is extremely satisfying
• you can always find productive things to do during down time
• honing new skills & being challenged sounds fun
• you love preparing food, but prefer waking up early to staying up late
• you value being part of a healthy, professional, enthusiastic team

You probably won’t be happy in this position if...

• working in a hot kitchen makes you miserable
• you think good food is totally overrated
• doing repetitive tasks gets real old real fast
• you easily lose focus or get distracted by activity around you
• you take feedback about your performance or product personally
• bending, lifting, and walking briskly throughout a shift wears you out
• you’re looking for a short term/temporary job (less than a year)