

Working at Muddy's Bake Shop

We succeed when our product AND service are top-notch, so everyone on the team helps with both!
Together, we make every bite taste outrageously delicious and every guest feel like a VIP.

**If you love working in food & hospitality but also value work/life balance, daytime hours,
and a positive team culture, a career at Muddy's might be right for you!**

START AT \$13-15/HR DEPENDING ON SKILL LEVEL

ESSENTIAL TASKS

- * Follow recipes to create signature Muddy's products
- * Welcome guests enthusiastically
- * Keep work area & equipment clean & tidy
- * Measure ingredients accurately by volume & weight
- * Assist guests in bake shop & order pick up door
- * Prep fruits, veg, and other ingredients for recipes
- * Package products to freshness standards
- * Safely work with ovens, knives, & large equipment
- * Wash & put away dishes etc
- * Check products for quality, appearance, and flavor
- * Share friendly, positive energy throughout shift



SKILLS & HABITS

MUST HAVE/ BE ABLE TO:

- * Strong attendance record & Saturday availability
- * Stamina, patience, and positive attitude
- * Speed, accuracy, and attention to detail
- * Maintain tidy workspace & personal appearance
- * Professionalism & teamwork
- * Enjoy working with both food & customers
- * Safely work with flour, nuts, dairy, eggs, soy
- * Safely lift 35 lbs, bend, crouch, reach, and work on feet for duration of shift

EXTRA-AWESOME CANDIDATES ALSO:

(nice to have, but not necessarily required for hire)

- * Demonstrate excellent communication skills
- * Give & receive feedback generously
- * Set coworkers up for success
- * Take pride in excellent craftsmanship
- * Set & achieve personal time goals
- * Seek out interaction with guests
- * Proactively learn more about baking & food
- * Experience in commercial kitchen and/or boutique retail

More Info on Next Page!

HOW WE WORK

We all share the basic job outlined above, but often specialize in different areas. Some spend more time baking, others on retail, but we all do a mix of both. Your typical week includes a variety of “shift positions”. As you build expertise, you increase flexibility, pay, and variety in your daily work.

EXAMPLES OF SHIFT POSITIONS:

CAKE DECORATING: Ice cakes & cupcakes in variety of styles. Pipe borders, florals, inscriptions, etc.

MIXING: Use 40 quart floor mixer to make pie & cookie doughs, buttercreams, cake batters, etc.

BAKING/OVENS: Manage flow in & out of stack ovens to schedule. Ensure even baking of all products.

BAKE SALE/SHOP: Welcome & assist guests, ring up purchases, restock through the day.

PRE-ORDER PICKUP: Package finished goods, retrieve orders for customers on arrival, ensure order accuracy.

KITCHEN ASSISTANT: Help prep & scale ingredients, scoop cookie doughs, ice cupcakes, and more.



YOUR BENEFITS & PERKS

- * Memphis Plan Healthcare at Church Health
- * Staff Bonus Program
- * Paid Vacation Time
- * Retirement Plan (3% match)
- * Discount on all Muddy's products
- * Holiday PTO (based on tenure)
- * Paid Bereavement Leave
- * Annual work shoe reimbursement
- * Free cake on your birthday
- * Free apron plus occasional gear
- * ServSafe Certification & paid time to certify
- * MyCityRides scooter program
- * Access to classes & professional development

WE ALSO ENJOY . . .

- * Supportive training & development
- * Work life balance- leave work at work!
- * Closed Sundays & Mondays
- * Closed Thanksgiving weekend & several days at Christmas
- * Routine hours; no late nights
- * Open book culture: a team approach to biz finance
- * Community of friendly, fun customers
- * Mix of time spent front & back of house
- * Culture of appreciation & respect
- * Pleasant, professional coworkers

APPLY AT [MUDDYSBAKESHOP.COM/CAREERS](https://muddysbakeshop.com/careers)