

BAKER



Job Purpose Summary:

The baker must have attention to detail and produce consistent products according to Joe Van Gogh recipes and standards. This position requires someone with flexibility and innovative ideas to compliment this new endeavor for Joe Van Gogh.

This position has the opportunity for growth.

Reports To: Food & Beverage Manager

Status: Full-Time

Responsibilities:

- Responsible for prep work of all bakery items and final construction while maintaining a high standard of quality.
- Proper handling and storage of ingredients and final products according to the health code.
- Maintain bakery equipment according to standard maintenance procedures, as well as a clean, safe and organized work area.
- Safe use of bakery equipment and utensils.
- Ensure that all bakery equipment cleaning logs are complete and filled out.
- Completes production sheets and other records as required.
- Follow recipes exactly every time to ensure consistent outcome.
- Review production schedules to determine variety and quantity of goods to bake and to assemble supplies and equipment needed for daily baking activities.
- Attends to day-to-day problems and needs concerning equipment and food supplies; detects and ensures disposition of spoiled or unattractive food, defective supplies/equipment, and/or other unusual conditions.
- Performs miscellaneous job-related duties as assigned.
- Receive, stock and/or deliver goods.

Areas of expertise:

- Food preparation and presentation methods, techniques, and quality control.
- Techniques used in large-scale production baking.
- State and local health sanitation codes related to the operation of a bakery.
- Maintenance and care of culinary facilities, equipment, supplies and materials.
- Supplies, equipment, and/or services ordering and inventory control.
- Weighing and measuring ingredients used in baking.

Additional requirements:

- This position part time and likely will evolve into full time as we get further into the season.
- Ability to work early morning hours.
- Minimum of one year of professional baking experience.
- Move heavy objects, up to approximately 50 pounds.
- A positive attitude with excellent communications skills.
- Be at work on time and prepared to work.
- Strong self-motivation and ability to work independently.
- Ability to prioritize and manage time.
- Attention to detail.
- A valid NC Driver's license.
- Criminal background check as required by JVG's institutional partners.
- Ability to work on call.
- Prolonged periods of constant repetitive motion.

All Joe Van Gogh employees are subject to a 90-day probationary period

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