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Position Title: Baker
Position Supervisor: Executive Chef

Job Number 2023-11
Schedule: Full-Time
Seasonal
Non-Permanent

Supervisory Duties: None

Salary: \$17 – 20/hr

FLSA Status:

Travel Req'd: Up to 15%

Summary

The baker is responsible for preparing a variety of desserts, pastries, and breads for a fine-dining establishment, catering, and poolside grill. This position will prepare all baked goods and confections and will coordinate the preparation and delivery of items with the Executive Chef/Executive Sous Chef.

Essential Duties & Responsibilities

- Assesses daily bakery needs with Pastry Chef, Executive Chef, and/or Executive Sous Chef.
- Schedules production of bread, rolls, biscuits and muffins to maintain a proper inventory of freshly baked goods.
- Prepares all baked goods, puddings, gelatins, frozen desserts, stewed and baked fruits, pies, cakes, French pastries and other bakery items.
- Prepares and serves items in accordance with established recipe and presentation standards.
- Responsible for operating with budgeted food cost guidelines under supervision of Pastry Chef or Executive Chef.
- Review bakery needs for special events in conjunction with the Pastry Chef and/or Executive Chef/Executive Sous Chef as they occur.
- Informs management of any problems concerning food quality production.
- Assists the Pastry Chef and/or Executive Chef/Executive Sous Chef with daily quality control checks.
- Assists with equipment evaluations.
- Reports all maintenance and/or repair needs to Executive Chef.
- Oversees pastry cart and buffet dessert table set-up and presentation.
- Keeps walk-in and dry goods organized.
- Sets-up, maintains, cleans and breaks down pastry station.
- Notifies Executive Chef in advance of expected product shortages.
- Keeps par stocks at proper levels and requisitions supplies as needed to prepare menu items.
- Properly stores all food, which must be covered, dated and rotated daily to ensure proper portion control and quality.
- Attends kitchen employee and staff meetings.
- Performs other duties as assigned.

Minimum Education & Experience

Required:

- High School diploma or equivalent *and* two years' experience as a commercial baker; OR
- Certificate or apprenticeship in culinary arts, pastry-making, baking, or relevant field *and* two years' experience. OR



- Current enrollment in formal culinary training program and participating in externship.

Preferred: One year experience as a baker in a retail, club, hotel, restaurant or institutional setting.

Knowledge, Skills & Abilities

- Ability to use basic food preparation equipment including large-capacity mixer, ice cream machine, convection oven, pizza oven, proofer, robo coupe or other food processor.
- Ability to maintain attention to detail, knowledge of ingredients, and an aesthetic/artistic eye.
- Adheres to state and local health and food safety regulations.
- Knowledge of and ability to perform required role during emergency situations.
- Ability to adjust recipes and measurements to meet varying needs (e.g., cut in half, increase by half, etc.)
- Ability to employ effective time management and adjust actions/processes based on influencing factors and changes in orders, supply chain, or similar.
- Ability to be flexible and adaptable in highly fluid and dynamic environment and to work independently, in a fast-paced, dynamic environment.
- Ability to communicate effectively orally and in writing.
- Ability to work with a team and interact with others in a professional and courteous manner.
- Ability to appropriately and safely store cleaning solvent/solutions/material/supplies.
- Ability to maintain the confidentiality of Stock Farm Club and member and guest information and to maintain professionalism and image of the Stock Farm Club.
- Ability to lift to 50 pounds.

Additional Requirements

- Must be able to work variable schedule based on needs of the Club operations and scheduled events.
- Must be able to work holidays, weekday, weekend, and evening hours as required.
- Ability to work outside in adverse weather conditions as needed and to walk on uneven ground.
- Ability to work hours other than 8 a.m. to 6 p.m. as required.
- Ability to perform same-day travel on Stock Farm Property and within local geographic region.

Environmental & Physical Conditions

General physical activities. Work involves sitting and walking; prolonged periods of standing; extensive use of arms and legs, stooping; pulling and pushing; kneeling, and bending; and safely lifting and carrying items up to 50 pounds.