

Job Title: Bake Shop Assistant

Department: Food Service

Reports to: Bake Shop Supervisor/Food Services Manager

Capon Springs and Farms is looking for individuals with a passion for baking and a desire to learn the art of creating delicious baked goods. In this role you will assist the Bake Shop Supervisor in assuring proper preparation of all Capon's fresh baked breads, rolls, cookies, cakes, pies, and pastries. Our from scratch desserts and breads have been passed down through generations and are a highlight of the Capon experience for our guests.

Capon Springs and Farms proudly offers a rich history, steeped in tradition and a commitment to our guests and co-workers. We invite you to learn more about our culture and company at www.caponsprings.net.

Key Areas of Responsibility:

- Prepares and bakes breads, rolls, and other baked goods such as cookies, cakes, pies, and pastries.
- Prepares specialty items such as birthday or anniversary cakes, or cookies for prizes.
- Measures and weighs ingredients to prepare batter, doughs, or fillings using scales or graduated containers.
- Places dough in pans, molds, or on sheets.
- Decorates cakes.
- Prepares grilled cheese sandwiches for guest meals as requested.
- Sets time and speed controls for mixing and blending machines.
- Sets time and temperature controls on ovens.
- Operates all bakery equipment such as ovens, mixers, and dough cutters.
- Cleans, breaks down, and stores all baking equipment.
- Other duties as assigned by supervisor/manager. Must be willing to work in other areas of the food service department as needed.

Education:

- 10th grade or higher.

Experience:

- Prior experience in baking or a related field is preferred.

Training:

- State Food Safety Certification.
- Vocational degree or certification in baking, culinary or related field is a plus.

Knowledge and Characteristics:

- Ability to follow recipes and determine ingredients and quantity needed.
- Must be at least 16 years of age due to child labor laws.
- Ability to follow recipes and determine ingredients and quantity needed.
- Knowledge of sanitation and safety regulations.
- Ability to safely and properly operate a variety of equipment including ovens, mixers, blenders, cutters, etc.
- Ability to maintain professional, courteous relationships with co-workers and department managers.

Terms of Employment:

This is a full or part-time seasonal position from early May through mid-November. Must be able to work a flexible schedule based on department and company needs including weekends, evenings, and holidays, with possible overtime during the peak season. Must be able to lift up to 30 lbs. with assistance and move in full range of motion. Salary based on experience and education.

This job description is not intended to and does not create a contract or offer of employment. If hired, employment will be on an at-will basis and can be terminated by either party.