

Baker – Weekend Mornings (Super Part-Time)

We're looking for a highly reliable, detail-oriented Weekend Morning Baker to join our fun, fast-paced ice cream shop team. This is a super part-time role focused on Saturday and Sunday mornings, with the opportunity to expand into additional shifts as we head into our busy spring and summer seasons.

In this role, you'll support our baking operations by preparing fresh-baked goods used in our ice cream creations and pastry case. This includes cookies, brownies, waffle cones, ice cream mix-ins, and seasonal specialty treats.

The ideal candidate is dependable, efficient, and able to work independently during early morning production shifts. A high standard for quality, consistency, and cleanliness is essential. Completion of the full bake list within the scheduled shift is a key expectation of this role. **We are looking for someone who can step in and execute with minimal training and operate independently in a fast-paced production environment, so experience is required.**

Availability Requirements

- Saturday and Sunday mornings (Required)
- Holidays as needed
- Opportunity to expand into additional weekday morning shifts during peak season

Position Type: Super Part-Time (with potential for growth)

Duties

- Preparation and baking of cookies, brownies, waffle cones, and other in-house treats
- Bake and prepare items used as mix-ins for our craft ice cream recipes
- Prepare pastry case items ensuring high standards of presentation and freshness
- Follow recipes and food safety guidelines to ensure consistent product quality
- Complete assigned bake list fully within scheduled shift
- Maintain a clean and organized kitchen and work area
- Label, store, and rotate ingredients and baked goods according to shop standards
- Support opening kitchen duties including sanitizing equipment and surfaces
- Receive and stock baking supplies; maintain proper inventory levels
- Occasionally assist with customer service or front-of-house support as needed
- Other duties as assigned by the Head Baker or Production Manager
- Obtain ServSafe Food Manager Certification within 30 days of employment (reimbursed upon passing)

Experience

- Minimum 1 year professional food service experience required
- Commercial baking or prep experience preferred

- Ability to read and follow recipes with accuracy and efficiency
- Strong time management and organizational skills
- Ability to work independently in a busy kitchen environment
- Strong communication skills to effectively interact with team members and customers

Physical Requirements

- Ability to lift and carry up to 50 lbs (e.g., bags of flour, ingredient boxes)
- Must be able to stand, walk, bend, and reach for up to 8 hours per shift
- Comfortable working in a warm kitchen environment

Schedule

- Early Morning Shift
- Every Weekend (Required)
- Holidays as needed
- Additional weekday mornings may be available as business needs increase