

Baker – Ice Cream & Dessert Production

We're looking for a motivated, reliable Baker to join our fun, fast-paced ice cream shop team. In this role, you'll support our baking operations by preparing fresh-baked goods that are used throughout 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 a strong team player with excellent communication skills, a solid work ethic, and great attention to detail. This position is hands-on and physically active, so the ability to work efficiently in a busy environment is essential. A high standard for quality, consistency, and cleanliness is a must.

You should be comfortable following recipes and instructions, managing your time well, and working both independently and as part of a team. Candidates should have basic baking knowledge in a commercial kitchen setting and be able to take initiative with minimal training. Creativity and a passion for baking are a plus and always encouraged.

Availability Requirements: Mornings, Weekends, Holidays

Position is Part Time

Duties

- Preparation and baking of cookies, brownies, waffle cones, and other in-house treats
- Bake and prepare a variety of items that mix in to our craft ice cream recipes
- Portion, Bake and prepare a variety of items for the **pastry case**, ensuring high standards of presentation and freshness.
- Follow recipes and food safety guidelines to ensure consistent product quality.
- Maintain a clean and organized kitchen and work area.
- Label, store, and rotate ingredients and baked goods according to shop standards.
- Support opening and closing 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 to be reimbursed by employer upon successful completion and passing of test.

Experience

- Previous baking, prep cook, or kitchen experience preferred but not required. Willing to train the right candidate.
- Ability to read and follow recipes with accuracy.
- Strong communication and teamwork skills.
- Willingness to learn and take direction 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 (Flexible):

- Day shift
- Every weekend
- Holidays
- Morning shift
- Weekends as needed

Experience:

- professional food service: 1 year (Required)

Shift availability:

- Day Shift (Required)
- Holidays (Required)