**Bakers**

Bakers are responsible for preparing dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders.

**Bakers Responsibilities:**

* Prepare special orders.
* Inspect kitchen and food service areas.
* Frost and decorate cakes and baked goods.
* Ensure that the quality of products meets established standards.
* Draw up production schedules.
* Bake mixed dough and batters.
* Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders.
* Train and schedule staff.
* Supervise baking personnel and kitchen staff.
* Requisition or order materials, equipment and supplies.
* Organize and maintain inventory.

**Bakers Requirements:**

* Culinary Education is highly desired or a minimum of 2 years of work experience.
* Must be detail oriented, highly organized, possess good communication skills and ability to solve problems.
* Effective time management skills.
* Ability to work positively in a fast-paced environment and work effectively within a team.
* Must be able to work quickly in a confined area .
* Demonstrate reliability, punctuality, and accountability.
* Ability to lift up to 50 lbs as needed.
* Manual dexterity.
* Standing for an extended period.