

Baker responsibilities and duties

- Mixing, preparing and baking bread and pastries.
- Full Time
- Arranging the display case in an appealing manner.
- Ordering more supplies.
- Crafting and creating new and exciting baked goods.
- Ensuring all baked goods are completed on time for opening.
- Able to lift up to 75lb

Baker qualifications and skills

- Ability to read and follow recipes.
- Baking.
- Good organizational skills.
- Must be able to adhere to health and safety regulations.
- Ability to meet strict deadlines.
- Creativity in crafting new pastries.
- Food Handler Certificate required