Job Title: Baker  
Department: Culinary  
Reports to: Pastry Chef  
Date: July 2018  
Job Group: Non-Exempt

Position Summary: Produce breads and baked goods in the Pastry Department, in accordance with Club quality and standards.

Essential Job Functions:
• Perform daily work assignments to produce specified breads and baked goods in a timely manner, maintaining quality standards, following standardized recipes and methods.
• Schedule production of breads and baked goods to maintain sufficient inventory of freshly baked goods. Notify Pastry Chef in advance of expected product shortages.
• Cover, protect, and store all food and other items used, in a sanitary manner, at the end of each shift.
• Maintain an orderly, safe, and clean work area.
• Maintain and clean bakery specialty machines and ovens.
• Observe standards for proper food handling, sanitation and safety, at all times. Adhere to all applicable state and local health and safety regulations.

Other Duties & Responsibilities:
• Assist in set up and break down of pastries and baked goods for buffets, as needed.
• May perform other assignments and duties, as area needs require.

Skills & Knowledge:
• Strong knowledge, skill, and understanding of the production of breads and other baked goods, such as croissant, Danish, brioche, feuilletage, sugar and salt doughs, muffins, and rolls.
• Strong knowledge and understanding of health, safety and sanitation standards/regulations.
• 1 to 3 years of baking experience, preferably in a first class hotel, resort, or bakery.
• Ability to read, understand and follow written instructions and assignments. Ability to understand and follow verbal instruction.
• Ability to perform basic arithmetic (add, subtract, multiply, divide), with understanding of fractions and units of measure, for recipe adjustments and measurements.

Licensure/Certification
• None

Special Working Conditions:
• Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
• Push, pull or lift up to 50 pounds.
• Performs continuous repetitive motions.
• Works in high temperature environment, with potential exposure to hot surfaces, sharp objects and specialty mixing machines.
• Flexible schedule which includes weekends, evenings, and holidays. Frequently required to work over forty hours per week.
• Often works under tight deadlines.