

Lead Baker - Pastry Chef for Artisanal Ice Cream & Bake Shop

Small family owned and operated artisan ice cream and bake shop currently seeking experienced and organized pastry baker to join our growing team. We are looking for self-motivated individuals who can work independently without supervision. Must exhibit strong work ethics, take pride in their work and love what they do. The perfect opportunity for Pastry Bakers who are passionate, energetic & creative to join our team.

Position: Seasonal/Part Time

Position Summary:

Qualified applicants must be able to bake from scratch. Applicants will prepare confections and desserts using proprietary recipes and following guidelines to uphold company standards. Our goal is to consistently create the best ice cream and desserts possible. Applicants will also have skills in buttercream cake decorating. Job description is as follows but not limited to:

- Use specific recipes to bake an array of pastries and desserts
- Decorate cakes and pies
- Prep fruits and bakery items for ice cream
- Make sauces, fruit toppings and other ice cream bases
- Keep inventories of ingredients, materials etc and prepare for ordering
- Prepares daily requisitions for supplies and food items for production
- Ensure all equipment is clean and in working condition
- Solely responsible for maintaining clean work station. Make sure all work areas are properly cleaned at end of shift and at end of evening
- Organization and Sanitation: Correctly follows food production and sanitation standards and techniques. This includes, but is not limited to, adhering to time and temperature principles and properly following cleaning, sanitizing, and maintenance procedures for all work areas such as, all equipment, utensils, work surfaces, walls and storage areas etc. Properly cover, labels, dates, and stores all food products.
- Brand Ambassador for the company and it's products

Qualifications:

- 2 years bakery experience preferred
- Applicants may be asked to demonstrate skills
- High School diploma or higher
- Certification in food safety or have the ability to show detailed knowledge
- Respect safety and hygiene standards
- General knowledge and experience of baking cakes, pastries, candies, sauces and fruit bases from scratch
- Must have the ability to be aware and control many work areas simultaneously
- Works independently with great problem solving skills
- Attention to detail; producing high quality desserts, both design and taste
- Ability to take feedback and constantly be looking for ways to improve and grow
- Works quickly and efficiently in an organized manner
- Trustworthy, reliable and flexible with scheduling
- Team Player
- Respectful to others
- Strong Customer Service Skills
- Stand for long periods of time and consistently lift up to 50 pounds

Dippers Ice Cream works hard to help build community. Our team is an important part of the community and we are proud to offer competitive wages depending on the experience of the applicant.

To Apply:

Please email your resume with cover letter to contact@dippershomemadeicecream.com. Please attach pictures of cake decorating projects you have completed. Make sure this is your personal work.