

POSITION TITLE	Baker
REPORTS TO	Head Chef
WORK LOCATION	Sitka Fine Arts Campus
FLSA STATUS	Non-Exempt
EMPLOYMENT CATEGORY	Full-time seasonal

SUMMARY

Sitka Fine Arts Camp's (SFAC's) cook is responsible for performing a variety of baking duties and preparing items such as breads, rolls, muffins, cookies, pies, cakes, biscuits and other pastries.

ESSENTIAL DUTIES

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Prepares breads, rolls, muffins, cookies, pies, cakes, biscuits and other pastries, including icings and frostings, according to established recipes.
2. Reviews production schedules to determine variety and quantity of goods to bake and to assemble supplies and equipment needed for daily baking activities.
3. Receives ingredients and other supplies from main kitchen and/or pantry as required for daily operations.
4. Inspect product for quality during and after baking and makes adjustments to processes as required.
5. Cleans and maintains work areas, utensils and equipment.
6. Detects and ensures disposition of spoiled or unattractive food, defective supplies/equipment and/or other unusual conditions.
7. May be required to prepare baked goods for special diets (gluten free, vegan, etc.)
8. Prepare baked goods and dessert for special events during the summer (includes Jazz on the Waterfront, parent receptions, etc.)
9. Performs miscellaneous job-related duties as assigned.

MINIMUM QUALIFICATIONS

- Four years of progressive experience in high-volume food production and baking, or an equivalent combination of relevant education and/or experience.
- Food handler card.

REQUIRED COMPETENCIES

- Customer focus.
- Strategic Thinking.
- Thoroughness.
- Leadership.
- Communication Proficiency.
- Presentation Skills.
- Ability to use and train others in the safe and efficient use of standard kitchen tools and equipment.

WORK ENVIRONMENT AND PHYSICAL REQUIREMENTS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The work environment can be loud and busy. There are many kitchen hazards such as hot surfaces and liquids, sharp knives, and slippery floors. The employee is required to stand for long periods as well as walk, bend and stoop. The position requires working taste buds, ability to smell, feel with fingers and visually inspect, including close and distance vision. The position requires ability to use arms, hands and manipulate fingers to reach, stir, measure, pour, cut, chop, dice, decorate, etc.

DISCLAIMER

The above is not intended to list all possible essential functions or requirements as they are subject to change. The employer reserves the right to revise or change this description. This description does not constitute a written or implied contract of employment. To perform this job successfully, an individual must be able to satisfactorily perform each of the above essential duties and meet the physical demands. Reasonable accommodations may be made to enable individuals with disabilities to meet these requirements.

COMPENSATION

\$16/hour