
JOB POSTING

WHAT IT IS

Baker

YOUR COMMITMENT

Full-Time

WHAT YOU'LL EARN

\$15.00 - \$18.00 per hour

HOW IT IS SCHEDULED

1 Saturday or Sunday required each week

Holidays & Summertime are our busiest times and require planning and a commitment

WHO WE ARE!

The Woodstock Farmers' Market is the area's premier year-round, fresh food-focused grocery store. We are committed to creating and selling the best products sourced locally and globally, ethically and sustainably. We hire only the most service-oriented people who appreciate a fun, fair, drama-free workplace, and share our core values:

Come with an empty cup: have humility

Sit at the table together: be collaborative

Do the right thing—always: be honest, accountable and have integrity

Always hungry: relentlessly get stuff done

Fish Cakes: think outside the box to creatively solve problems

Bright side: always be positive

OUR DEPARTMENT MISSION

Our bakery team is responsible for making all of our fantastic, from-scratch pastries. Whether it's our bars, cookies, brownies or our celebration cakes, fine pastries or award-winning pies, our bakery is proud of adding to our communities' waistline since 1992!

OF UTMOST IMPORTANCE – WHAT YOU’LL DO

- Making cookies, muffins, quick breads, scones, pies etc., following our recipes
- Helping with fine pastries
- Packaging, wrapping and labelling items for sale
- Stocking and merchandising the bakery cases next door in the deli
- Keeping work and storage areas clean and sanitary
- Working cheerfully in a team environment
- Execute all opening/closing procedures
- Receive deliveries and inspect for quality
- Keep retail cases/shelves orderly and appealing
- Evaluate products for quality, and identify damaged or expired goods.
- Set oven temperatures, and place items into hot ovens for baking
- Apply glazes, icings, or other toppings to baked goods, using spatulas or brushes.
- Decorate baked goods, such as cakes or pastries.
- Roll, knead, cut, or shape dough to form sweet rolls, pie crusts, tarts, cookies and other products.
- Combine measured ingredients in bowls of mixing, blending or cooking machinery.
- Place dough in pans, molds, or on sheets, and bake in production ovens.
- Observe color of products being baked, and adjust oven temperatures, accordingly.
- Check quality of raw materials to ensure that standards and specifications are met.
- Check equipment to ensure that it meets health and safety regulations, and perform maintenance or cleaning, as necessary.
- Adapt quantity of ingredients to match amount of items to be baked.

Please note that the above duties and responsibilities describe the general nature and level of work performed in this job. They should not be construed as an exhaustive listing of all job duties and responsibilities. This job description is subject to change at any time.

WHAT YOU’LL NEED TO SUCCEED

- 1+ year experience working in a commercial production bakery
- Outstanding communication and organizational skills
- Attention to detail
- Ability to follow recipes and learn new techniques
- Ability to remain calm under pressure
- Strong organizational skills
- Good understanding and practice of product rotation and sanitation
- Love of Service: Actively looking for ways to help people and enjoying it—both guests and team members
- Good eye for display
- Ability to be graceful in difficult situations: Having a personality that can naturally handle challenges, and is able to turn a difficult situation into a win for the Market
- Experience working with a team of people: communication and collaboration, teamwork
- Willingness to always see the best in others

PHYSICAL REQUIREMENTS

- Frequently raise or lower objects up to 40 pounds from one level to another regularly
- Remain on feet in upright position for continuous periods of time
- Walk throughout store, including to other buildings and outdoor areas

- Exerting force on a regular basis so object is moved to or from team member
- Carrying objects up to 40 pounds on a regular basis
- Grasping and/or picking up objects
- Regularly reaching for objects
- Bending forward by bending at waist or bending legs and spine