

## **Baker (kentfield / ross)**

Woodlands Market, award-winning upscale grocery, has an opening in our gourmet Bakery.

Preparation of bakery products, maintaining quality assurance standards and consistency of finished products.

Perform bakery duties including: weigh, sift, measure and mix baking ingredients, bake bread, rolls, cookies, muffins, pies, cakes, biscuits and other items per schedule.

Maintain bakery case for product quality, expiration dates, and visual esthetics.

Maintaining an effective -- positive, amicable, upbeat and "smile first" -- customer service orientation.

Clean shelves, machinery (Hobart, scales, ovens and baking tables) glass and visible areas.

Maintain bread selves (stocked/fronted) and bakery island for cleanliness, presentation (fronted) and bread island should look full until 7 PM. Help in packaging, labeling, pricing and setting appropriate expiration date of island products.

Observe standard codes of protocol -- no eating in front of customers (anywhere behind counter), wear gloves at all times when handling product (no fingers on slices of cake), if you must sneeze, cover, and wash hands afterward.

Observe all opening and closing procedures including: checking with department manager at beginning and end of shift.

### **Skills:**

Basic understanding of bakery work flow

Ability to read, write, perform basic arithmetic calculations.

Able to prioritize work and handle multiple concurrent tasks.

### **Experience:**

1 yr related experience

Woodlands Market is an independent, family-owned gourmet grocery and cafe with 260+ employees. Woodlands is committed to excellence, quality and outstanding customer service. Please visit us at [www.woodlandsmarket.com](http://www.woodlandsmarket.com) to learn more.