

# BAKER



## ROLE DESCRIPTION

The Baker position at Lepp's Bakehouse is a fast-paced and detail-focused role, working as part of the Bakery Team. The Baker is relied upon for our daily baked goods, baking from scratch all of our wonderful yeasted breads, buns and scratch made sourdoughs, while meeting the needs of guests through other offerings such as creating new recipes. As a part of the Lepp's Bakehouse family, the Baker fully participates in living out our Core Values and furthering Lepp's purpose.

### LEPP'S CORE VALUES:

- Win as a Team
- Work Passionately
- Respect for All
- Fanatical Daymakers

### Lepp's Purpose

- To be the Best Place to Work and the Best Place to Shop.

## ROLE DUTIES AND RESPONSIBILITIES:

- Stock the display of pastries and baked goods for the day
- Demonstrate a thorough knowledge of the sourdough process: Mix, shape, break and prepare sourdough for the next days
- Demonstrate a thorough knowledge of the yeasted bread process: Mix, shape, break and prepare yeasted breads for the next days
- Assist packaging of bread and buns for wholesale orders and delivery
- Manage bread display: Pull expired bread, ensure bread is stocked and presentable, gauge how much product is needed
- Assist with catering: take orders over the phone or in person, & put together orders for delivery or pick up
- Assess food item quantities & quality
- Demonstrate attention to detail
- Assist guests when on the floor when needed
- Work to fill the back stock of baked goods
- Help create or make new recipes/items
- Calculate recipe batch sizes

## CERTIFICATIONS/QUALIFICATIONS:

- Food Safe Level 1 (required within 3 months of hire)
- Baking or relevant experience is an asset
- Occupational First Aid Level 1 (optional)

## WORKING CONDITIONS/REQUIREMENTS:

- Demonstrates proper MSI lifting techniques to reduce risk of injury; required to lift up to 60lbs
- Maintains a clean and safe working environment including shared workspace and common areas

## REPORTS TO:

Operations Manager