

NOW HIRING -- Assistant Baker
Lazy Lady Baking Company
133 N. Commerce St. Johnson City, TN 37601

www.lazyladybakes.com
lazyladyhires@gmail.com

Lazy Lady Baking Company's mission is to be a premier full-service from-scratch neighborhood bakery offering the highest quality artisan pastries, breads and treats. We take inspiration from our Appalachian surroundings, creating flavors from local and seasonal ingredients that are extraordinarily fresh and delicious, and give back to those surroundings through a commitment to environmental and community sustainability.

The Assistant Baker reports to Head Chef/Owner Maren Close and is a key member of the LLBC team. They are responsible for contributing to a positive, high-quality, sanitary, efficient and creative kitchen culture along all steps of the production line -- right to the customer's hands.

Starting salary based on experience, with opportunity for advancement.

Number of Hours a week at least 20, not to exceed 40.

Generally baking shifts may occur between 4:00am - 7:00pm. Early morning availability a must. Saturday and Sunday weekends availability is a must, as is some holidays. Baking hours are actively changing as the business evolves through how we serve customers in-person/online.

RESPONSIBILITIES:

- Follows LLBC recipes and production methods across a range of bakery products from breads to sweet treats to custom cake orders, etc.
- Willingness to experiment with new baking ideas, seasonal produce availability, and flavor combinations.
- Effectively utilizes measuring instruments, commercial-grade equipment, and other tools to prepare baked goods; places products into a hot oven and monitors the baking process; finishes baked products, including decorating.
- Accurately monitors quality of and prepares raw ingredients to prepare for baking.
- Adheres to the proper packaging, labeling, and storage of baked goods as well as product rotation standards, and maintains baking and refrigeration logs.
- Accurately packages and arranges orders for fulfillment
- Monitors inventory of baking supplies and notifies management when supply replenishment is required.

- Cleans, sanitizes and restocks the workstation, dishes, and ensures all baking supplies are sufficiently prepared for the next shift.
- Complies with all health and safety guidelines and LLBC policies and procedures, including strict adherence to dress code and personal hygiene.
- Friendly and helpful interactions with customers and members of the public.
- Maintains a consistent work attendance and punctuality record.
- Embodies and aspires to the values of LLBC.

REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES:

- A knowledge of general baking chemistry and baking processes even if that has been acquired through practice informally. No formal education or work experience as a Baker is required, but obviously a big plus.
- Has the ability to perform repetitious, physical tasks that require the strength to lift items of moderate to heavy weight (as much as 50 pounds) and stand for extended periods of time.
- Is able to (learn how to) operate commercial-grade ovens and other bakery equipment and work adjacent to a high-heat source.
- Is meticulous about using exact measurements, paying strict attention to timing and working on a tight, fast-paced production schedule.
- Can evaluate products, processes, information, and surroundings to determine compliance with standards.
- Possesses the discipline and attention to detail to strictly adhere to health and safety practices and work environment standards.
- Is diligent, organized and self-motivated, with the ability to operate independently with minimal supervision.
- Is able to understand written and oral English directions, interpret instructional documents such as recipes, operating procedures, and health and safety rules, and apply knowledge to perform job responsibilities

TO APPLY

Email your (1) Resume of relevant experience; (2) Two professional job references' contact information; (3) a brief "cover letter" or brief email statement about why you are applying to us in particular. Thank you for your interest!

To: lazyladyhires@gmail.com