

Head Baker Job Description

JaWanda's Sweet Potato Pie is recruiting a Lead Baker who can bake from scratch to join our team. The role of the lead baker is a creative and fast paced position that requires baking experiences and an eagerness to learn new techniques and develop with the company. Bakers will be responsible for making pies and cakes. Candidates should be familiar with commercial equipment and be able to follow established recipes and techniques.

Head Baker Responsibilities

- Measuring and combining ingredients and using mixers, blenders, heat sources, and other equipment to make baked goods, such as pies and cakes
- Greeting customers, answering questions, making recommendations, accepting orders and payments, and providing exceptional customer service
- Taking client information and ensuring that deliveries are fulfilled accurately and on time
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift
- Upholding and ensuring compliance with all company and departmental policies and procedures.

- Making sure all production is delivered and sent out on time

- Basic problem-solving skills and ability to multi-task
- Assisting in all aspects of the bakery when needed.

Header Baker Requirements

- 1-2 years of experience as a baker or a bakery background (preferred)
- Flexibility to work around customer demands, including early morning, night, weekend and holiday availability
- Attention to detail, especially when performing quality inspection on ingredients and products
- Experience working in a fast-paced environment
- Self-starter, ability to work independently and as part of a team
- Enthusiasm, energy and positive attitude with a desire to learn and develop
- Excellent organizational and time management skills
- Minimum age 18 years