

Company Name

CakEffect

Contact Name

Komeh Ottison

Contact Phone

(205) 803-5669

Email

komeh@cakeeffect.com

Type- Job Title, job description, & employee qualifications.

Cake Decorator

PRIMARY RESPONSIBILITIES:

The Decorator's role is primarily responsible for the decorating and overall presentation of all bakery products sold according to company standards and guidelines.

REPORTS TO: Owner or Manager

PERFORMANCE RESPONSIBILITIES:

- Duties will include cutting and slicing cake, icing cupcakes, crumb coating and finishing cakes, as well as making icing.
- Produce our entire line of baked goods: quality cakes, cupcakes, cookies, and any other production items as delegated by a manager
- Ensure exceptional product by following recipe, understanding prep procedures, and maintaining raw materials quality
- Ensure all goods are baked properly and decorated according to CakEffect's product standards
- Keep up with pace of store and customer flow
- Be aware and speak up about overproduction during low business times
- Ensure an understanding of minimizing waste in all products produced
- Understand proper use of all equipment: ovens, mixers, sheeters, scales, walk-in, and freezer
- Maintain a clean production area at all times
- Clean and sanitize all equipment, work areas, containers and utensils as needed according to food safety standards
- Be respectful and willing to serve and help any customers' and co-workers' at any time
- Prepare special orders to customer specifications and thoroughly check exactness
- Make sure customers receive exceptional customer service at all times
- Provide friendly and efficient service to uphold company customer service standards
- Guide FOH staff on product questions and offer assistance in finding or suggesting product selection to customers
- Take specialty cake orders as requested by customers and enter into POS according to company standards
- Perform all other duties as directed by a manager/supervisor
- Perform inventory management utilizing inventory system

JOB REQUIREMENTS:

- 3+ years Baking/Decorating experience and/or an Associates Culinary Program Degree
- Must be able and willing to train under all work stations and learn all skill sets in reference to product production and finishing
- Basic computer skills and knowledge of Microsoft Office (Word, Excel)
- Ability to work positively and confidently under pressure in a busy kitchen environment
- Ability to work independently and as part of a team
- Ability to work organized and cleanly according to food safety standards
- Ability to work on your feet for extended periods of time (8+ hours a day)

- Ability to work flexible hours, including weekends and holidays (according to customer demand)
- ServSafe Food handler or willing to obtain certification within 30 days of employment