

Baker



Department: Food Service

Type: Part-time, Hourly, Staff

The Baker is responsible for cooking and preparing food according to recipes and production guidelines while adhering to food safety, food handling, and sanitation procedures. The individual should safely handle knives and equipment such as grills, fryers, ovens, broilers, etc. The Baker may be responsible for oversight or delegation of responsibilities within the culinary operation.

Responsibilities

1. Schedules and assigns daily work assignments to a food service team and oversees the completion of tasks
2. Trains and guides staff on job duties, proper food safety and sanitation procedures, cooking methods, etc.
3. Cooks and prepare a variety of food according to production guidelines and standardized recipes
4. Sets up workstation with all needed ingredients and equipment
5. Prepares ingredients by measuring, weighing, mixing, chopping, trimming, and peeling food items
6. Safely utilizes a variety of utensils including knives
7. Operates equipment such as ovens, stoves, slicers, mixers, etc.
8. Bakes, roasts, broils, steams, and uses a variety of cooking methods on meat, vegetables, and other foods
9. Arranges, garnishes, and portions food according to established guidelines
10. Properly stores food by adhering to food safety policies and procedures
11. Cleans and sanitizes work areas, equipment, and utensils
12. Maintains excellent customer service and positive attitude towards students, faculty, staff, other customers, co-workers, etc.
13. Adheres to Stephens College safety policies and procedures including proper food safety and sanitation
14. Ensures security of company assets
15. Other duties and tasks as assigned by manager

Qualifications

- Previous experience as a supervisor in a related role preferred
- Experience as a cook or in a related role required
- Ability to work independently with limited supervision required
- Proven knowledge of the basic principles of food preparation, various cooking methods, and food safety regulations such as proper food handling, sanitation, and storage
- Must be able to obtain food safety certification
- Demonstrates basic math and counting skills
- Demonstrates interpersonal and communication skills, both written and verbal
- Requires occasional lifting, carrying, pushing, pulling of up to 25 lbs.

To Apply: Submit an online [Stephens College application](#) with resume.

The successful candidate must pass a criminal background check.