

House of Bread Anchorage is looking for Bakers! **This is a NIGHT shift position (2am-10am).**

Part time bakers will work 2-4 nights per week and must be available for weekend baking. Salary information includes tips. We are looking for someone that is a quick learner, takes direction well, and enjoys working with others to create high-quality products. You will be on your feet most of the shift, mixing dough, shaping breads, and operating the oven.

If you have a positive attitude and a love for learning, we would love for you to join our team.

Essential Duties and Responsibilities:

- \* Bake breads, pies, cookies, brownies, and other pastries as needed for the baking schedule and any special orders, as well as, assisting in production planning and scheduling to meet daily requirements.
- \* Ensure proper food preparation by utilizing approved recipes, following prescribed production standards, and using/maintaining proper equipment.
- \* Track and maintain product records and inventory stores.
- \* Clean and sanitize equipment and workstation thoroughly before leaving the area for other assignments. Keep display equipment clean and free of debris.
- \* Consistently exhibit the ability to keep up with peak production and service calmly, accurately and efficiently.
- \* Check to ensure that all food is presented, served, and displayed in a manner consistent with House of Bread's standards.
- \* Follow principles of sanitation and safety in handling food and equipment, ensuring corporate and OSHA safety standards are met.

PLEASE do not apply unless you:

- 1) Want to work at night (2am-10am)
- 2) Have some baking or kitchen skills
- 3) Are able to lift 50 lbs. and work a full shift on your feet