

Maple City Market
Job Description

Job Title: Deli Lead Baker

Purpose:

To prepare attractive, delicious baked goods for natural foods deli.

Status:

Status: Part-time Clerk Level II (15-32 hours/week) OR Full-time Clerk (32+ hours/week)

Reports to: Prepared Foods (Deli) Manager

Essential Responsibilities:

I. CUSTOMER SERVICE & COMMUNICATION

- Provide excellent customer service to our shoppers, making the customer's needs top priority whenever on the sales floor or answering the phone.
- Provide excellent internal customer service to all staff members, maintaining an attitude of goodwill toward self and others.
- Help to create a work environment that is cooperative, fun, productive, and safe, and that focuses on solutions.

II. FOOD PREPARATION

- Coordinate bakery production and inventory. May include ordering, recipe development, weekly production schedules, and providing direction to an Assistant Baker.
- Prepare baked goods following specifications approved by Deli Manager
- Assist in preparation of other deli offerings, such as soups, entrées, composed salads, wraps, and other items in the grab and go case.

III. DEPARTMENT MAINTENANCE

- Pull old or low-quality items, record and properly dispose of them, following established procedures.
- Maintain kitchen in sanitary and orderly condition, following guidelines set by Deli Manager.
- Follow safety, storage and labeling procedures.
- Advise Deli Manager of equipment repair and replacement needs.
- Participate in periodic inventory counts and kitchen deep cleans.
- Perform other tasks assigned by Deli Manager

Qualifications:

I. REQUIRED

- Enthusiasm and interest to work in a natural foods co-op
- Willingness and ability to learn and grow to meet the changing requirements of the job.
- Organized, attention to detail.
- Ability and willingness to move quickly and efficiently from one task to another.

- Ability and willingness to task a wide range of food as part of a quality control process.
- Ability to lift 50 lbs.
- Manual dexterity with hazardous equipment.
- Excellent Knife skills.
- Ability to stand for long periods.
- Ability to work in close quarters with other people.
- Regular, predictable attendance.

II. PREFERRED

- Experience baking and/or cooking for deli, restaurant, or catering.
- Familiarity with natural/organic foods.
- Interest in creating and preparing seasonal menus/baked goods
- Fluency in spoken English and/or spoken Spanish.

DISCLAIMER NOTICE:

All elements of the job description listed above are representative only and not exhaustive of the tasks that an employee may be required to perform. The employer reserves the right to revise this job description at any time and require employees to perform other duties as circumstances or conditions of its business, competitive considerations or the work environment change.