

## Baking Assistant

### Job Description

Baking Assistant(s), under the direction of the Baking Lead, will be responsible for the creation, decoration, and presentation of desserts such as cakes, cookies, brownies, pastries, and pies. General duties include assisting Baking Lead in the preparation of goods to maintaining stock of ingredients and other baking supplies.

Candidates who perform well in this position are passionate in pastry arts with a proven ability to follow recipes and instructions accurately. Organizational and time management skills are also valuable assets to the job. Due to being confined in the kitchen for most of the job, pastry chefs often work long hours on their feet so must be physically able to do so.

### Job Responsibilities

- Create and prepare all pastry items as required by the business
- Prepare, clean and organize ingredients for use in the kitchen
- Ensure the kitchen is clean and sanitized at all times
- Prepare bakery recipes in the operation according to culinary, production and quality standards.
- Properly review and perform daily production needs and plan daily work schedule.
- Must have basic bakery skills and a good understanding of bakery terminology and equipment.
- Demonstrate knowledge in food preparation techniques such as basic baking, cake and pastry decoration.
- Knowledge of the rules and procedures of sanitation and safety as they apply to production, storage and service within a food establishment. (Required)
- Operate equipment such as mixers, food processors, food cutters, slicers, blenders, impingers, gas range, cookie droppers, ovens.
- Properly measure dry and liquid foodstuffs in units of measurement such as cup, pint, quart, pound, and oz to properly adhere to recipe and production requirements.
- Ensure baking station is sanitized and cleaned to perfection

## Job Requirements

- Proven experience working as a pastry chef in a fast-paced kitchen environment
- Able to follow recipes and instructions accurately
- Good knowledge of pastry arts and ingredients
- Confident culinary techniques and skills
- Good sense of planning and preparation for the day ahead
- Diligent and meticulous in making and receiving orders
- Strong organizational and time management skills
- Punctual and discipline to ensure optimal work performance
- Physically able to stand for long hours every day in a hot kitchen
- Ability to stand, climb, stoop, push and crouch for extended periods of time as required to complete job duties.