

JOB TITLE: Baker

LOCATION: Izzi Herndon

REPORTS TO: Head Baker

FLSA POSITION TYPE: Hourly, Shift starts in early morning.

#### POSITION SUMMARY:

The baker at Aslin Beer Company is responsible for baking and dough making and any other activity needed in the kitchen with keeping food quality on-par with Aslin standards for service, along with keeping a clean and stocked work environment. The Bakers are to maintain the cleanliness of the kitchen so food is being served from a safe environment, keeping a fast-paced work environment so dishes come out in a timely manner, and keeping it organized and stocked as setup and described in your employee handbook. Also will be required to have an open communication with other line cooks / prep cooks, food runners, & food manager and voice problems or concerns in a timely manner so they can be fixed before customers are affected. This role will be a fast paced job and requires the individual to be proficient at multitasking and follow specific directions handed down from the kitchen manager, and to continue to follow those directions and steps as directed by the kitchen manager.

#### ESSENTIAL DUTIES & RESPONSIBILITIES:

##### Operations:

Ensuring that the food being served is acceptable to serve to Aslin standards (right temperature, optimal quality, no off-smells or flavors)  
Keeping inventory spreadsheet/ App up to date with correct levels so Head Chef / Food Manager is able to correctly order items needed  
Help with receiving products and proper storage (FIFO)  
Help closing the kitchen and the building  
Help planning ahead with the next day prep list  
Ability to deal with special requests and coordinate with chef or lead  
Setting up station as shown by Head chef / Food manager and making sure all equipment is in good working order  
Completing cleaning duties detailed in employee handbook at the end of shift  
Following cooking recipes and prep as described in Recipe book  
Measuring all ingredients to the gram as shown in recipe and following all procedures detailed in recipe  
Making sure all prep items are chilled and heated in the correct time frame to meet state and local regulations  
Properly labeling and dating all items to meet local health regulations  
Keeping our Prep rented space well organized and clean in the prep kitchen

## Knowledge, Skills, and Abilities

Ability to communicate clearly with staff

Ability to read tickets in English, from station printers

Ability to take direction and produce according to a recipe and consistently

Be a self-starter and see where assistance is needed.

Must maintain neatly groomed appearance and comply with uniform standards

Must be part of the team and be able to assist your chefs for events or covering as directed

Must be able to perform all duties for all stations

Strong written and verbal communication skills

Expected Hours of Work

Must be able to work days, nights, weekends, holidays, and special events

Normal shift will start in the early morning.

Uniform Requirements

Clean, non-slip shoes must say non-slip on shoe

Clean pants

Good personal hygiene and manicured facial hair

Work Environment

Ability to work in hot, wet, humid and loud environment for long periods of time

Physical Demands

Ability to reach, bend, stoop and frequently lift up to 40 pounds

Ability to work in a standing position for long periods of time

Job Type: Full-time

Benefits:

401(k)

401(k) matching

Dental insurance

Employee discount

Flexible schedule

Health insurance

Paid time off

Vision insurance

Physical setting:

Bakery

Schedule:

Day shift

Ability to commute/relocate:

Herndon, VA 22304: Reliably commute or planning to relocate before starting work (Preferred)

Experience:

Bakers & Confectioners: 1 year (Required)