



Job Title:

Assistant Baker

Job Summary: As Assistant Baker, you will be working with the Lead Baker to prepare, produce and bake all bread and pastries in accordance with our recipe standards and production schedule. You should be familiar with traditional bread and pastry techniques, and be able to efficiently and effectively follow established recipes.

Responsibilities:

You will be responsible for performing the following tasks to the highest standards:

- Ensure that recipes and standards are followed, food costs are controlled, and required quantity of each menu item is prepared based on the established production schedule
- Maintain cleanliness of the kitchen, equipment and all storage areas by following proper sanitation procedures and demonstrating compliance with safe food handling and storage as required by federal, state, local and company rules and regulations
- Consistently demonstrate responsibility, team work, strong work-ethic and professionalism - report to work on time, treat customers and teammates with respect, promote personal hygiene by following proper sanitation methods and appropriate dress standards, and always present a neat, clean appearance
- Report to Lead Baker and to owner – actively participate in daily team huddles. Communicate and make recommendations to resolve issues that arise with inventory or production. Assist in managing food and operating costs, including minimization of waste. Assist in completing all opening, closing and other procedural checklists including supply requisitions. Assist in the development and training of new employees
- May be required to 'float' to front counter or drive-thru sales
- Perform other duties as assigned

Skills:

- Basic knowledge of pastry doughs (e.g puff pastry, croissant), batters, yeast breads, and breakfast pastries
- Willingness to learn and grow in your knowledge with additional training by Lead Baker or outside sources
- Basic knowledge of food service terminology, including measurements for dry, liquid, metric
- Demonstrated strong organizational and time management skills
- Good communication skills, written and verbal
- Demonstrated ability to work well under pressure while multi-tasking

Education, Certification, Work Experience:

- Minimum six (6) months' experience baking/pastry working in mid-sized bakery or restaurant. A minimum of one (1) year experience demonstrating required skills in another environment may offset the bakery/restaurant experience requirement
- Knowledge of ethics, food sanitation, safety, food and labor laws, housekeeping procedures and food service techniques
- Culinary degree with concentration in Artisan Bread Baking or Pastry Arts is preferred
- ServSafe certification is a plus

Physical Requirements:

- Comfortable standing, lifting and bending for duration of shift
- Should be able to lift and carry heavy bags of flour and other ingredients, which may weigh up to fifty (50) pounds

Benefits:

- Coco Café operating hours will be Tuesday-Saturday from 7am-2pm
- Flexibility in working times with a consistent schedule and a friendly workplace
- Meals/drinks daily
- Pay commensurate with your experience
- Tuition Assistance and Bonus Opportunity available after 365 days on the job

About Coco Café: Scheduled to open in Fall 2022, Coco Café is a globally-inspired bakery and coffeehouse located in Hinckley, Ohio. We are proud to offer residents of Hinckley and surrounding communities a space to gather and enjoy expertly crafted pastries, bread and coffee. Our kitchen will be visible to customers, thereby engaging them in the baking process. All menu items will be freshly made in-house or by local cottage vendors, and will be inspired by flavors and techniques perfected in different regions of the world.

We are seeking professional, collaborative and innovative employees who are energized by helping our communities and our team thrive. If you're ready to join a start-up with immense potential for personal and professional growth, please apply today!