



Baker

This position will be responsible for:

- * Making and decorating of a wide range of donuts, bagels, pastries and other baked products
- * Creatively decorating/filling all Donut Inn donuts and baked goods
- * Decoration for weddings, birthdays, and other custom orders
- * Making glazes, dips, icings, and fillings used
- * Maintaining health department and food safety standards
- * Cleaning, restocking, etc.
- * Managing stock levels of all baking products

The ideal candidate will have:

- * 2+ years of baking experience
- * Strong understanding of various baking methods, ingredients, equipment and procedures
- * Accuracy and speed in executing assigned tasks
- * Familiar with industry's best practices
- * Ability to multi-task
- * ServSafe Certified strongly preferred
- * Reliable Transportation
- * Be reliable, take pride in their work, and be punctual
- * Have baking, pastry, and/or decorating experience or a desire to be a professional baker
- * Be artistic, creative, and people/team oriented
- * Be available to work anywhere from the hours of 7pm to 6am (hours vary depending on staff and daily volume)
- * Have a driver's license and personal transportation
- * Be able to handle the physical requirements of the position such as bending, kneeling, occasionally lifting up to 50 pounds, standing for extended periods of time, and working at a fast pace
- * Be able to multi-task, think outside the box and problem solve as challenges arise

**If interested, please submit your resume on our website or by e-mailing jobs@thedonutinn.com.
Compensation commensurate with experience.**