



JOB OPENING: Bakery Crew Lead

Wardensville Garden Market is a nonprofit social enterprise whose mission is to expand opportunities for Appalachian youth so they grow to reach their greatest potential. We create living classrooms to provide real-life learning experiences and generate proceeds that are 100% reinvested back into the local community. In 2016, Farms Work Wonders launched the Wardensville Garden Market project—an organic farm, market, and bakery that has currently created over 100 local, good-paying jobs with most held by local high school students, and we continue to grow.

Wardensville Garden Market is seeking motivated and dedicated candidates to join our Bakery team to assist in the day-to-day operations of the bakery. In conjunction with the Bakery Director and Bakery Manager, the Bakery Crew Lead participates in all activities that the bakery performs, from following recipes, knowing how to safely handle bakery equipment, having an understanding for quality control and understanding health and sanitation codes. While physically working as part of the team, the Bakery Crew Lead coordinates and directs the activities of the Bakery Crew to ensure optimal productivity, high quality products, safety and cleanliness.

RESPONSIBILITIES

- A love of baking.
- Following recipes using the mise-en-place method.
- Ability to take direction.
- Mixing, preparing and baking from scratch. Preparing doughs, fillings, batters, icings and other baked goods components by measuring and weighing ingredients.
- Proficiency in using equipment such as hand and electric mixer, slicer, convection oven, etc.
- Being able to multitask, maintain good work flow and switch tasks seamlessly.
- Ensuring all baked goods are completed on time.
- Have an understanding of quality control - inspecting baked goods to ensure they are of the highest quality.

- Keeping a clean and sanitary work space and ensuring that all equipment is clean and sanitized after use.
- Ability to work on a team and have positive communication skills, while also being able to work independently.
- Being punctual and ability to work weekends.
- Ability to lift 50 lbs.
- Performing weekly stock rotation using FIFO method.
- Ensuring all baked goods are stored and packaged properly.
- Ability to utilize industrial equipment in order to facilitate efficient production.
- Proficiency in Health and Sanitation codes and regulations.
- Ensuring food safety by promoting awareness of food safety hazards and attending food safety certifications.
- Cleaning and sanitation.
- Assisting with content creation for social media.
- Performing any other task or activity required to ensure smooth operation of the bakery and non profit organization.

QUALIFICATIONS

- Must have a high school diploma, GED, or equivalent work experience.
- Must be 18 years or older.
- Must have a valid driver's license.
- Experience with baking from scratch and kitchen equipment.
- Ability to lift up to 50 lbs and ability to stand for long periods of time.
- Ability to take direction and demonstrate initiative when necessary.
- Ability to work alone or with a team on various projects.
- Must be reliable, have strong communication skills, and demonstrate an eagerness to learn.
- Must have weekend availability.

COMPENSATION

This position will start off at \$11.00-\$13.00/hr., commensurate with experience.

INSTRUCTIONS FOR APPLYING

We strongly recommend that you apply as soon as possible. We will interview prospective candidates on an ongoing basis to fill the position immediately. Please send a cover letter and your resume to the email address provided below:
v@farmsworkwonders.org

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