

Apple Hill Orchard & Cider Mill

Bakery Staff – Job Description

Bakery Staff: At Apple Hill Orchard, our bakery produces over a dozen items from scratch. Our staff focuses on creating those items on weekdays. As a bakery worker, you are often working in pairs or on a team to produce items. You must follow written recipes and steps precisely to ensure consistency in what is produced. A general knowledge of baking and mixing / measuring recipes is required. On Saturdays, we focus on keeping the store fully stocked of fresh items and on making donuts. Also, on Saturdays, you may be asked to help bakery cashiers fill orders and package orders to-go. The Bakery is a fun fast-paced environment! Duties include:

- Maintain a clean, safe work space
- Follow food safety guidelines and regularly sanitize equipment
- Adhere to standardized recipes and instructions
- Exhibit a positive and service-oriented attitude
- Consistently create high quality bakery items
- Be comfortable with repetition and large output expectations
- Help keep the store filled with baked goods
- Notify someone if inventory items are low in the kitchen
- Stand for long periods of time



CIDER MILL