



32835 610th Ave
Cambridge, IA 50046
515-383-4354

Bakery Department Supervisor

Position Overview

We're looking for a seasonal full-time bakery department supervisor for the upcoming 2019 season. Our bakery supervisor would work daily during our season (July-December) to prepare pastry and fruit for production. You must have the ability to manage work flow with 2-9 team members to achieve end goals effectively.

Duties

- Early morning production of pies, donuts, turnovers, apple crisp, apple bread, pumpkin rolls and other bakery products
- Peel, cut and prepare fruit for fillings. Properly package, wrap products for retail sale. Ensure fresh and appealing products.
- Keep records to track what is produced weekly. Keep coolers and freezers clean and well stocked. Follow and comply with established health code procedures, including health and sanitation, and adhere to safe work practices. Operate and sanitize all bakery equipment in a safe and proper manner according to procedures required by local health departments.
- Clean the work area – wash all counter surfaces, sweep and mop the bakery
- Other duties as assigned

Requirements

- Good communication skills and willingness to work as part of a team and to multi-task.
- Good organizational skills
- Bakery experience required. Must have knowledge of how to measure ingredients and follow instructions and procedures.
- Ability to visually examine products for quality, must be able to handle working in a fast-paced environment. Must be able to work around and with various food machinery / equipment.
- Available for flexible scheduling to meet the needs of the bakery. Some weekends and evenings will be required.

- Stand and walk for extended periods of time. Bend and stoop to grasp objects and climb ladders. Reach above and below shoulders and squat, bend and lift loads not to exceed 50 pounds.

If more information is needed, please call 515-383-4354 and ask for Karen Mahoney.