

## **Production Baker**

The Woodstock Farmers Market is a bustling year round fresh market of fantastic food which generates over \$8 million in annual sales. We're a classic "small giant": while our footprint is modest, we have created a dynamic fresh foods market with many facets—from our varied national and regional specialty products and our commitment to local produce and meats to our prepared foods kitchen and catering department to our innovative open book finance system and our service crazy staff.

Our bakery team is a key component of our fresh offerings. Whether it's our bars, cookies or brownies or our celebration cakes, fine pastries or award winning pies, our bakery is proud of adding to our communities' waistline since 1992. "Farmers'" (as we are called) is a proud member of the Good Food Retailers Collaborative one of 20 of the most innovative and cutting edge independent markets in the country. Woodstock, Vermont is an outstanding and friendly town that combines outstanding arts, culture, outdoor sports with ease to NYC and Boston.

### **General Duties:**

The Bakery Department is a member of the Prepared Foods Team which includes all deli service staff, prep kitchen staff and bakery staff. Our bakers operate in a busy environment in our commissary facility next door, fondly called our Bakehouse. Our bakery team is responsible for all sales and merchandising in the retail store (next door), understanding and executing all opening/closing procedures, receiving of deliveries and inspecting for quality, being aware of the power of merchandising and keeping our retail cases/shelves appealing. Merchandising and sales is shared responsibility with the deli who helps stock the cold and dry cases in the store.

### **Qualifications/Our Needs:**

- The skill level or ability to learn to perform more complex fine pastry as well as our regular everyday items like cookies, muffins, brownies, pies and quick breads.
- Outstanding Organization Skills He/she must be able to prioritize projects.
- Excellent Day Planning and Long-Range Planning Skills: Understanding the daily and weekly prep lists and the prioritization of tasks is critical.
- Being Calm Under Pressure: Working with the Bakery Leader, Culinary Director and Deli staff to convey information effectively and work within a team.

- Applicant should have a strong interest in production baking, work well with teams, have a sense of humor, and the desire to have fun at work.
- Outstanding sanitation skills. Keeps the high WFM standard in both the production area and on the floor of the store.
- Great physical condition: must be able to lift 40 to 50 lb and stand on your feet all day and be able to mix items, flute pie dough and have good dexterity with hands, arms and shoulders. It's a very physical job.
- Being positive in mind and spirit.
- Love of Service: actively looking for ways to help people while enjoying it. While this is a production job, taking orders on the phone, advising customers on selection is a part of the position.
- Outstanding Team play: Able to work with a group of people in the spirit of team play, understanding that we are all in the game together.

**Specific Tasks:**

Depending on experience, the candidate will be cookie scooping and baking, pie making and baking, specialty sweet bread making, bar making and many other production tasks of a commercial bakery. We are a high volume producer of baked goods and there is plenty of action.

**Time Commitment:** This is a full time/part time job. We estimate about 40 hours a week. At least one weekend day is required. Holidays, especially the 4<sup>th</sup> quarter and summer are our busiest times and require planning and commitment.

**Education:** This job requires a minimum of 1-2 years in a related work environment and/or a love of baking.

**Compensation:** \$13-\$17+/- depending on qualifications and experience. Simple IRA, Health Insurance optional after vesting periods; staff discount.