

Baker Job Description

Position Type: Seasonal (end of May through October, sporadic hours available Nov/Dec)

Experience Required: Baking or food service experience preferred b

Age Requirement: Must be 18 years or older

Position Overview

Join our bakery team and help create Skelly's famous donuts and other scratch-baked goods that customers love! As a Baker, you'll work in our climate-controlled kitchen creating fresh donuts, baked goods, and assisting with food prep and general kitchen operations. This role is primarily back-of-house work with occasional opportunities to help bakery counter staff interact with customers. Perfect for those who enjoy baking, trying new recipes, and being part of a creative kitchen environment.

Key Responsibilities

Tasks May Include:

- Making Skelly's famous donuts following established recipes and techniques
- Scratch baking of various baked goods, breads, and seasonal items
- Food preparation tasks including ingredient prep, mixing, and measuring
- Monitor baking times and temperatures to ensure consistent quality
- Package and label finished baked goods for retail sale
- Maintain proper food safety and sanitation standards throughout all tasks
- Wash dishes, utensils, and baking equipment throughout shift
- Help develop and test new recipes frequently as part of our creative approach
- Help train new bakery staff members
- Occasional assistance in other areas of the farm

Qualifications & Skills

Required:

- Must be 18 years or older
- Ability to stand for entire shift (typically 6-8 hours)
- Physical ability to lift up to 50 pounds regularly
- Basic math/reading skills for measuring ingredients and following recipes

- Attention to detail for consistent baking results
- Ability to work in a fast-paced kitchen environment
- Weekend availability preferred (will consider weekday-only applicants)
- Flexibility with shift times between 7am and 6:30pm (some June shifts may start as early as 5:30am), can sometimes work around schedule limitations

Additional Beneficial Skills (but not required):

- Previous baking or food service experience
- Knowledge of food safety and sanitation practices
- Experience with commercial kitchen equipment
- Customer service experience
- Passion for fresh, quality baked goods

Work Environment & Schedule

- Season: End of May through October
- Hours: Variable shifts between 7am and 6:30pm (some June shifts may start as early as 5:30am)
- Environment: Climate-controlled kitchen with modern baking equipment
- Schedule: Some flexibility available with advance notice. Weekend availability preferred but will consider weekday-only applicants
- Work Style: Primarily back-of-house with occasional front-of-house customer interaction

What We Offer

- Competitive hourly wages
- Climate-controlled work environment
- Opportunity to learn scratch baking techniques and recipe development
- Creative environment with new recipes in each season
- Working in a family-friendly atmosphere among other friendly staff members
- Store-wide employee discounts
- Monthly homegrown produce stipends
- Employee discounts on farm products
- FREE leftover donuts and imperfect produce
- Potential for skill development and advancement within bakery operations
- Internship Credit (when applicable)