

Monumental Market Baker Position

Description of Duties & Responsibilities

Monumental Market is looking for someone to join our growing team! This position will require 15-20 hours a week in the kitchen - prepping, portioning and baking for the daily production needs. This role will work closely with the kitchen manager on daily production for both kitchen and cafe needs. The ideal candidate will have confidence in scratch baking, independence and intuition working in commercial kitchens, and enjoy working on a team. You must also have an understanding of allergy concerns and safe food handling procedures, as the shop is a nut/peanut free zone.

Specific qualifications for the role include:

- Culinary background (at least one year)
- Work early mornings (6:30a) and at least one weekend shift required per month(Sat or Sun) – totaling about 15-20 hrs/week.
- Understanding of scaling recipes/attention to detail
- Be able to lift 50#
- Knowledge of the retail baking industry is a plus
- Hardworking and ability to thrive in a small store, start-up environment
- Independent with the ability to take initiative
- Able to maintain high standards for all baked goods
- Flexible, adaptable, and with a great sense in music – bakery playlists are crucial :)

Compensation:

- \$17/hour
- Earned paid sick-time
- 25% employee discount on all products

Other Info:

- Monumental Market is a 100% peanut and tree nut free facility, no nut products can be brought into the space (no nut containing snacks, lotions, or other products!)
- The ideal Monumental team member is enthusiastic about working in a close knit community, a hard worker, and can provide feedback or suggestions with grace and receive feedback with the same attitude.