

Job Title: Baker - Full-time

Maryville, TN

Mission and Job Summary

Vienna Coffee Company's mission is to provide craft coffee that enriches the lives of customers and producers alike by providing an experience grounded in excellence and hospitality. Our baked goods are an essential compliment to coffee. Bakers are talented culinary professionals who use their knowledge of ingredients and flavors to create delicious desserts, fresh bread and sweet treats. The Baker is responsible for following recipes and production guidelines to prepare baked goods while adhering to food safety, food handling, and sanitation procedures. The baker will work closely with the café manager in recipe development. If you have a passion for baking, and a desire to produce the highest quality product on a consistent basis, this is the place for you.

Key Responsibilities

- Bakes and prepares a variety of food according to production guidelines and standardized recipes.
- Ensure baked product equals production requirement for the day, including special events.
- Decorate cakes, cookies, cupcakes, and other desserts.
- Prep salads and sandwiches for catering and café.
- Arrange display cases and replenish throughout shift as needed.
- Excellent customer service and positive attitude towards guest, customers, clients, coworkers.
- Maintain bakery inventory of flours, sugars, and other ingredients.
- Maintain product quality and take proper action if quality is lacking.
- Maintain a clean work area according to health and safety codes.
- Maintain, organize, clean and sanitizes work areas, equipment, and utensils.
- Sets up workstation with all needed ingredients and equipment.
- Prepares ingredients by measuring, weighing, mixing, chopping, etc. food items.
- Safely operate equipment such as ovens, stoves, mixers, etc.
- Properly stores food by adhering to food safety policies and procedures.
- Proper rotation and monitoring of raw and finished products.
- Proper wrapping and storage of all pastry products.
- Attend evening monthly staff meetings.





Basic Qualifications

- Must be able to lift 50 lbs.
- Ability to stand on feet for long periods of time.
- Must be able to work alone or on a team.
- Must be a self-starter who can prioritize work responsibilities and keep deadlines.
- Proven knowledge of baking methods and standards and food safety regulations such as proper food handling, sanitation, and storage.
- Must be able to obtain a food safety certification.
- All employees are required to wear mask and follow COVID guidelines.

Benefits

- Matching 401k
- Free shift drinks
- Employee discounts
- Paid vacation for full-time employees
- Family-leave for full-time employees

Educations- Skills Required

High School Diploma/GED required

