



### **Opening Shift Baker**

Cherbourg Bakery is looking for an opening shift baker to support bakery operations in Columbus, Ohio. The opening baker shift is from 5:00am-11:30am.

Under the guidance of the owner, the baker is responsible for supporting the preparation of Cherbourg's menu of gluten, nut, and dye-free baked goods.

#### **Responsibilities may include:**

##### *Bakery Operations*

- Embraces ownership of Cherbourg's menu of gluten, nut and dye-free baked goods
- Provides support in the food preparation process, which may include measuring, weighing or chopping ingredients, as well as following recipes through to completion
- Ensures that the bakery's signature recipes are followed with precision to deliver a quality and consistent experience for all customers
- Works to deliver the bakery's products in a timely fashion for breakfast and lunch to meet specified time goals
- Maintains up-to-date knowledge of culinary trends
- May be required to open or close bakery operations on business days
- Maintains 100% compliance with nutrition/sanitation regulations and safety standards
- Prepares bakery for next-day opens
- Simple batter prep
- Cleaning
- Restocking

#### **Skills and requirements:**

- Ability to support kitchen operations efficiently
- Excellent communication skills, both written and oral
- Is a strong team player and able to collaborate with others, no matter the position level
- Embraces feedback – both positive and constructive – and incorporates it into ongoing performance
- Food and beverage knowledge, with the ability to recall ingredients and inform team members and customers
- Ability to remain poised when faced with difficult situations
- Ability to manage multiple tasks in a fast-paced bakery environment
- Embraces a creative approach to problem-solving
- Excellent attention to detail
- One year of kitchen experience or culinary education equivalence.

To be considered for this position, please complete an application at [www.cherbourgbakery.com/careers](http://www.cherbourgbakery.com/careers) or submit your resume to [careers@cherbourgbakery.com](mailto:careers@cherbourgbakery.com).

Please, no phone calls. Relocation assistance will not be provided.

Cherbourg is an Equal Opportunity Employer.

**About Cherbourg**

Inspired by the port town of Cherbourg, France, Cherbourg is a dedicated gluten, nut and dye-free bakery, founded in the heart of Columbus, Ohio. Our baked goods are made with minimally-processed ingredients from as many local resources as we can muster. We use farm butter (from grass-grazing happy cows), local eggs, and only two flours. All baked goods are free of gums, fillers, starches, bean flours, vegetable oils, nut flours and any other ingredient unnecessary for the product.

Everything is made daily, by hand, in small batches following traditional recipes.

For more information, visit [www.cherbourgbakery.com](http://www.cherbourgbakery.com).