



Hotel Cerro Job Description – Bread Baker/ Flatbread Production

Position Title: Bread Baker

Lines of communication: Reports to: Executive Chef, Pastry Chef

Responsible for: Overall Kitchen Production

Liaises with: Sous Chef, Cooks, Kitchen Staff

Position Summary:

Bake off House Bread utilizing wood-fired oven, and/or convection ovens. Mix and ferment doughs according to kitchen formulas, divide and shape doughs when ready, cleanly and efficiently. Work along Wood Fired Oven station to complete prep lists and expedite pizza production during service.

Duties and Responsibilities:

Duties and Responsibilities will include but not be limited to the following:

- Produce enough bread for service throughout each day. Check bread inventory to adjust quantities.
- Bake off bread before the start of breakfast each day, and bulk mix doughs for bread and pizza production each day. Time mixing to allow for turning and overnight fermentation.
- Portion dough for pizza efficiently and equally.
- Responsible for completing daily prep lists related to pizza station, such as sauce making and sausage grinding.
- Assists WFO in expediting pizza making during service, as needed.

- Overall responsibility for the efficient operations of food service, from breakfast through dinner service
- Meet regularly with Executive Chef to review feedback, inventory, and plan for each week.
- Maintain organization of the prep area, cleaning throughout the day.
- Organize the walk-in according to designated areas, rotate product
- Maintains a high level of morale and productivity.
- Monitor BEO's, special requests, and member pickups for Life of Pie
- Follow local Health Code and Guidelines to ensure safe and quality products.
- Occasional inventory and ordering of supplies, and report to Executive for consolidation.
- Complete projects in a timely manner as required by Executive Chef

Prerequisites:

- Must be self-directed and aware of timing constantly.
- Must understand mechanics of bread, and common professional terms used in baking.
- Strong verbal and written communication skills. Multi-lingual ability is a plus.
- A highly driven and motivated individual with an artistic ability, and knowledge of flavor composition and seasonality.
- Working knowledge of classic technique, and modern aesthetics.
- Must be able to create attractive products in an efficient manner.
- Must be flexible in terms of working hours and schedules.
- Must be able to physically endure long periods of standing and lift 50lbs overhead.
- Must possess technical understanding of cuisine, flow of a kitchen, and how to organize.
- Must be able to handle a multitude of tasks in an intense, ever-changing environment.

Education

- AoS or equivalent completion of accredited Baking and Pastry program.

Experience

- 1-3+ years in upscale restaurants or bakery.