

Job Details:

- Schedule: Mix of daytime & nighttime hours; weekends required
- Pay: \$19-20/hr
- Benefits:
 - Medical – Dental - Vision
 - Life, ADD, LTD
 - Flexible Spending Accounts (FSA)
 - Pre-Tax Parking / Supplemental Insurance
 - 401(k); 401(k) matching / Time-off benefits
 - Employee assistance program / Additional employee discounts

Position Summary:

Responsible for day-to-day culinary operations, serving as the primary baker for various events at the discretion of the Executive Chef. Assists with creating menus, purchasing food and maintaining quality standards. Able to work independently to create all specialty dessert and bakery items for special events and on-site restaurant. This position must uphold O-pa's Core Values of Team, Inclusion, Trust and Integrity.

Position Duties and Responsibilities:

- Serves as primary baker for all events and the on-site restaurant.
- Able to create desserts, cakes, pies, tarts, pastries, breads and rolls from scratch or near-scratch.
- Crates pars and prep levels for special events.
- Portions, arranges, and garnishes food to serve to patrons.
- Observes and tests products to determine if they have been cooked sufficiently.
- Assists the Sous Chef and Executive Chef in savory food production as needed.
- Regulates temperature of ovens, broilers, grills, and roasters.
- Follows all safety rules and proactively prevents accidents.

Minimum Experience and Qualifications:

- Must be able to use standard kitchen equipment correctly and safely including, but not limited to, chef's knives, convection ovens, meat and cheese slicing machines, mixers, steamers, mandolins, grills and broilers.
- Knowledge of raw materials, production processes, quality control, costs and other techniques for food preparation.
- Knowledge of product ordering and receiving
- Must possess ServSafe certification or State/City Food Handlers Card.
- 2 years scratch kitchen, food preparation and/or baking experience.

Physical Demands and Work Environment

- Ability to lift a minimum of 50 pounds.
- Ability to work on their feet 8 hours/day excluding breaks.
- Employee will work under pressure and time deadlines during peak periods.