



BAKER POSITION

ABOUT CAFE WREN

Since 2003, Cafe Wren has been serving good food, coffee, art, health and happiness. High quality baked goods are an important part of our offerings. We seek a passionate individual that shares our same vision of keeping product consistent, unique and the best this area has to offer.

POSITION DESCRIPTION

The baker is responsible for high quality delicious bakery. There are customer favorites that are made weekly as well as the opportunity to unleash one's own creativity using organic, local and seasonal ingredients.

RESPONSIBILITIES

- Weigh and measure ingredients
- Mix and blend batters
- Set oven temperatures and monitor or modify as needed
- Bake cookies, bars, cakes, and other pastry
- Ice, glaze and frost baked goods
- Prepare and maintain inventory
- Clean and sanitize workstation and equipment

QUALIFICATIONS

- Attention to detail in all aspects of baking
- Motivated to finish all tasks handed to them in an efficient manner
- Dedicated to working as a team towards one goal
- Must be available some weekends / early morning
- Efficient and energetic

COMPENSATION + HOURS

Part time, minimum 20 hours per week.

Starting wage is based on experience.

HOW TO APPLY

Email cover letter + resume to cafewren@lakeland.ws with position title "Baker" in the subject line. Please tell us about your baking experience and why you want to work at Cafe Wren.