



DAYTIME Pastry Cook

Five shifts per week (includes weekends)

Job Description: Primary responsibilities include decorating old fashioned American style layer cakes and cupcakes, baking other home-style sweets and holiday treats for all three Amy's Bread retail stores and wholesale accounts. If you love making cakes and cupcakes, brownies, cashew bars, lemon bars, pies, croissants and other special pastry treats, this is the job for you.

Qualifications: The ideal candidate must be able to work with very little supervision. Good hand skills, careful attention to detail, and good command of English are also a requirement. The ability to follow recipes as they are written is mandatory. The ability to lift 50lbs. Willingness to accept direction and constructive criticism is also mandatory. The ideal candidate must be able to maintain focused concentration and a positive attitude in a very busy, sometimes hectic work environment. Must be able to work weekends. Previous experience is appreciated but not a requirement, baking / pastry degree a must.

If you are interested please send an email to cyril@amysbread.com with a copy of your resume and a cover letter explaining why you are interested in this job and what qualities you possess that would make you a good candidate for this position.