



We're Hiring

Night Bread Baker/Mixer

Long Island City, Queens
FULL TIME

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Amy's Bread in LIC Queens is seeking someone to join our mix team as Bread Baker & Mixer.

Responsibilities include:

Folding dough, mixing starter, oiling pans, picking herbs, cleaning the mixers, organizing and restocking the mix room, shaping bread, and mixing dough. The individual needed for this position must be reliable, accurate, good at problem solving, and must work well with others. The position is for start time of 4:30pm–12:30am. Must be able to lift 50lbs.

Qualifications:

Must be available to work any day of the week (weekends required)
Flexibility on days off required
Excellent hand skills and must be able to shape dough very gently
Ability to work fast and efficiently as part of a team
Ability to take and follow the direction of the Mix/Production Supervisor
Must be a team player
Previous experience with bread and/or culinary school experience preferred
Ability to communicate in English is necessary

We offer paid vacation, health insurance, holidays, transit benefit
If you are interested in this position, send your resume with cover letter to nightbreadbakingjobs@yahoo.com or fill out an application at Amy's Bread.
www.amysbread.com