



Night Time Pastry Cook

Five shifts per week (includes weekends)

Come join our team of excellent bakers at Amy's Bread! We are seeking Pastry Cooks to produce classic American baked goods for our own shops as well as hundreds of NYC's finest restaurants, cafes and coffee shops.

We want to find dedicated, team players with a solid work ethic.

What does that mean to us? Our dream teammate would have a commitment to high standards and professionalism, confidence in their abilities while being open to learning and adapting to our style and methods. They would put their all into what is asked of them and will step up when asked to do more. We seek people who are a great example to the people they work with and hopefully share our passion for baked goods and pushing our business ahead.

Responsibilities, Duties and Skills:

Are able to lift 25 lbs or more

Are able to work on their feet for their full shift

Have excellent baking skills, preferably with professional bakery experience

Meet with the Pastry Chef to review assignments

Possesses strong communication skills

Prepare all menu items and key components of dishes

Ensure all recipes are followed

Support their fellow cooks and bakery co-workers

Perform other duties as assigned

please send an email to Chef David at

davids@amysbread.com with a copy of your resume