

Wild Scoops Job Description

Production Team, 2023



Wild Scoops is a vibrant business that serves incredible ice cream to Anchorage and guests while spreading joy and building community. We make all our own ice cream and specialize in local and adventurous flavors.

The Production Team position is an entry-level kitchen position but one with expectation for growth and independence. The Production Team member has the principal responsibility of preparing ice cream bases and add-ins, packaging ice cream and other frozen treats. They cooperate with the whole kitchen team to keep operations running smoothly.

The ideal candidate will be detail-oriented and organized, and enthusiastic about being a part of a dynamic kitchen operation that produces wildly delicious and adventurous high-quality products. They will possess excellent communication skills, and be able to multitask well, working well on their own and as part of a small team.

This position is 30-37.5hr/wk for the summer, May to Sept 30. We will be adding Production Team members to our crew on a rolling basis from March through May, starting part-time if necessary. Our current (winter) production times are 9-6 M-F, with the kitchen hours expanding in May through September. We are currently looking for seasonal employees, but we may have possibilities to stay on year-round (if interested, note this in your cover letter).

Position is: Hourly, Non-Exempt, Full or Part-Time/Seasonal

Reports to: Production Manager

Supports: Production Manager, Baking Coordinator, Production Lead, Production Team

Supervises: N/A

Pay: Starting \$14-\$15/hr (plus \$3+/hr tip share; take-home of \$17-18/hr), with regular reviews & raises.

Must be: 16+

Production Team Accountability:

1. Bringing a strong work ethic to the job every day and helping maintain a positive and team-oriented vibe in the kitchen.
2. Fulfilling daily production schedules laid out by kitchen leads with efficiency.
3. Blending, steeping, straining, as needed to prep ice cream bases and churning ice cream!
4. Chopping, scaling, packaging and preparing the highest quality of ice cream add-ins.
5. Assembling and packaging specialty items including ice cream sandwiches, ice cream tacos, pints, minis and special orders.
6. Maintaining the flow, pace and standards for excellence in the kitchen.
7. Operating with high respect for sanitation best practices; maintaining a clean and orderly work area.
8. Demonstrating an attitude of curiosity and readiness to learn.
9. Helping refine and improve Wild Scoops systems and all aspects of the Wild Scoops ice cream experience.

The ideal candidate will:

- Be passionate about food and eager to learn more (no commercial experience is necessary for this position, but you should enjoy baking/cooking at home!)
- Have a reputation for excellent relations and communications with co-workers or teammates.
- Be able to maintain a positive and professional attitude while working in a fast-paced environment.
- Be able to work well individually as well as collaboratively.
- Be excited about working creatively with local flavors and ingredients.
- Want to make great ice cream with great people and share it with the local community!

The job sometimes requires standing for up to 8 hours (with a 30 minute lunch break when working more than 6 hours) and lifting up to 50 pounds.

Benefits

Besides a positive and supportive work environment, benefits include: Schedule flexibility, learning and professional development opportunities, and lots of free ice cream and experimental treats! For year-round employees: Paid Time Off (available for year-round employees after 4 months of working), regular performance reviews and raises and chance to help develop creative new flavors/products.

Equal Employment Opportunity

Wild Scoops provides equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, sex, national origin, age, disability or genetics. In addition to federal law requirements, Wild Scoops complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. Employment decisions at Wild Scoops are based on business needs, job requirements and individual qualifications. We are committed to a diverse workforce. We value all employees' talents and support an environment that is inclusive and respectful.

To apply:

Write us a letter that introduces yourself and your qualifications and addresses the following:

- Why do you want to work for Wild Scoops in this role?
- When are you available to work? (start/end date and weekly availability)
- How would you contribute to a positive kitchen work environment?

Email it along with a **resume** and **three professional references** to info@wildscoops.com. Applications will be reviewed on a rolling basis.

www.wildscoops.com