

Wild Scoops Job Description

Production Team, 2022



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 churning ice cream, preparing ice cream bases and add-ins, and packaging ice cream and other frozen treats. They cooperate with the whole kitchen team to keep operations running smoothly.

The ideal candidate will be extremely 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 is a full-time position (37.5hr/wk) in the summer (April-Sept) with possibilities of 20-37.5 hr/wk in the other months (depending on preference). **We will be adding Production Team members to our crew on a rolling basis from March through May 2022, looking for a few members to join immediately with hours of M-F, 8-4. In the summer (May-August), we extend to 7a-9p daily, so your standard schedule may shift, but will remain predictable from week to week.** We are looking for candidates to join our year-round long-term team, with a possibility of going to part-time work during the fall/winter if requested.

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 \$16.25-18.25/hr (includes tip share), 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 while keeping the weekly schedule and big picture in mind.
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. Meeting daily needs for waffle cone mix, fluff, cookies, caramel, fudge, etc.
6. Assembling and packaging specialty items including ice cream sandwiches, ice cream tacos, pints, minis and special orders.
7. Demonstrating the ability to work efficiently and self-sufficiently on a list.
8. Maintaining the flow, pace and standards for excellence in the kitchen.
9. Operating with high respect for sanitation best practices; maintaining a clean and orderly work area.
10. Demonstrating an attitude of curiosity and readiness to learn.
11. 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 effectively manage emotions and stress in the workplace to remain upbeat and professional.
- 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 and lifting up to 50 pounds.

Benefits

Besides a positive and upbeat work environment, benefits include: Paid Time Off (sick days, personal, vacation), schedule flexibility, learning and professional development opportunities, regular performance reviews and raises, 25% staff discount, chance to help develop creative new flavors/products, and lots of free ice cream and experimental treats!

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