

Wild Scoops Job Description

Production/Bake Team, 2026



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 can be 20-40hr/wk based on preference. We are currently specifically looking for seasonal employees who are enthusiastic about working in a high-volume and team-oriented kitchen. We are looking for fast learners who will be trained to churn ice cream or bake our ice cream add-ins and there may be opportunities for leadership positions down the line.

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: Take-home of \$20+/hr (Starting \$16.5/hr plus ~\$3.5-5+/hr tip share; skills-mastery-based increases.)

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. Performing food preparation needed to produce our high-quality ice creams, add-ins and frozen goodies.
4. Assembling and packaging specialty items including ice cream sandwiches, ice cream tacos, pints, minis and special orders.
5. Maintaining the flow, pace and standards for excellence in the kitchen.
6. Operating with high respect for sanitation best practices; maintaining a clean and orderly work area.
7. Demonstrating an attitude of curiosity and readiness to learn.
8. 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 often 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, paid learning and professional development opportunities, and lots of free ice cream and experimental treats! We also provide Sick Leave, and for eligible employees: matching SIMPLE IRA retirement, Paid Time Off, 10+ paid holidays for year-round employees (after 4 months of working), regular performance reviews and raises and the 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.