

Wild Scoops Job Description

Bake Team, 2022



The Wild Scoops Test Kitchen is a cheery and efficient operation that produces all the ice cream for our Midtown Scoop Shop, E St. Scoop Shop, wholesale accounts, special orders and pop-up events. The Bake Team position is an entry-level kitchen position but one with expectation for growth and independence. They work with the Baking Coordinator and Bake Team to produce wildly delicious cookies, confections and ice cream add-ins daily. 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. They will assist in making and preparing all the add-ins for the ice cream, from baked goods to jams to sauces. They will help in ice cream base preparation and packaging.

This is a full-time position (37.5hr/wk) in the summer (April-Sept) with possibilities of 30-37.5 hr/wk in the other months (depending on preference). **We are currently looking to fill a 9-5p, M-F slot, though hours may vary in the summer. There is availability to start immediately or in Jan. 2022.**

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

Reports to: Baking Coordinator

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

Supervises: N/A

Bake Team Accountability:

1. Cheerfully and efficiently completing daily tasks. Bringing enthusiasm and responsibility to the job every day and helping to maintain a positive vibe in the kitchen.
2. Fulfilling daily production schedules while keeping the weekly schedule and big picture in mind.
3. Meeting daily needs for baked goods, sauces and other confections. Demonstrating the ability to work self-sufficiently on a list.
4. Maintaining the flow, pace and standards for excellence in the baking part of the kitchen.
5. Operating with high respect for sanitation best practices; maintaining a clean and orderly kitchen area.
6. Baking, chopping, scaling, packaging and preparing the highest quality of ice cream add-ins.
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.
9. Serve as needed and directed on the Production Team, supporting churn schedule and additional add-on production as required.

Responsibilities may include:

- Chopping, weighing, packaging homemade add-ins.

- Blending, steeping, straining, etc. to prep ice cream bases.
- Meeting daily needs for waffle cone mix, fluff, cookies, caramel, fudge, etc.
- Baking cookies and other baked goods.
- Assembling ice cream sandwiches and ice cream tacos.
- Packaging pints, minis and sandwiches.
- Helping pack special orders.

The ideal candidate will:

- Have 1+ year working in the food industry -- OR be passionate about baking 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 maintain positivity and enthusiasm.
- Be able to work well individually as well as collaboratively.
- Want to make great ice cream with great people and share it with the local community!

The job sometimes requires standing for up to 7 hours and lifting up to 50 pounds.

Benefits

Besides a positive and upbeat work environment, benefits include: Paid Time Off, schedule flexibility, learning and professional development opportunities, regular performance reviews and raises, 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 a cover letter that introduces yourself and your qualifications and addresses the following:

- Why do you want to work for Wild Scoops?
- 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.