



## Redwood Gospel Missions

### Redwood Gospel Bakery

The Redwood Gospel Missions, in the grace and power of Jesus Christ, mobilizes our community to minister to the needy so that lives are transformed.

- Location(s):** 2447 Summerfield Road
- Ministry:** Food Services
- Time Commitment:** 40 hours a week
- Work Hours** Hours will Vary based on bakery needs and may include early mornings, evenings, weekends, Holidays
- Supervisor:** Director of Food Services
- Also works with:** Food Services Staff and PCM Staff
- Supervises:** Volunteers
- Position Summary:** A dedicated Full-Time Baker and pastry chef is sought to create a variety of delicious baked goods while actively participating in the bakery's mission to train individuals in recovery. This role involves preparing, baking, and finishing a range of products, with expertise in breads, croissants, muffins, cookies, and scones. The Baker will uphold high standards for product quality, presentation, and food safety, while mentoring and guiding trainees.
- Qualifications:**
- \* Culinary or baking and pastry training or certification.
  - \* Experience in laminated doughs.
  - \* Previous experience in a mentoring or training capacity.
- Key Responsibilities:**
- \* Prepare, bake, and finish a diverse menu of baked goods, including breads, croissants, muffins, cookies, and scones.
  - \* Accurately measure and combine ingredients, operate baking equipment (e.g. mixers, ovens, dough sheeters), and monitor baking processes.
  - \* Decorate and present finished products according to established standards.
  - \* Adhere to all food safety and sanitation regulations, maintaining a clean and organized workstation.
  - \* Manage inventory of ingredients and supplies.
  - \* Collaborate with the team to ensure efficient production and timely order fulfillment.
  - \* Mentor and provide on-the-job training to individuals in the recovery program.

**Requirements:**

- \* Minimum of two (2) years of proven baking experience in a commercial kitchen environment.
- \* Demonstrated experience and proficiency in baking croissants, muffins, cookies, breads, and scones.
- \* Strong knowledge of baking techniques, ingredients, and food safety practices.
- \* Exceptional attention to detail in all aspects of baking, from ingredient measurements to finished product inspection.
- \* Excellent time management, organizational, and communication skills.
- \* Ability to work effectively in a fast paced environment and handle multiple tasks.
- \* Patience, empathy, and a strong desire to mentor and support individuals in recovery.
- \* Flexibility to work early mornings, evenings, weekends, and holidays as required.
- \* Ability to lift up to 50lbs and stand for extended periods.
- \* Basic math skills.
- \* Alignment with the mission and values of the Redwood Gospel Missions.