

## Butterburr's Restaurant Position Description

**Title:** Baker

**Department:** Back of House

**Reports To:** Shiftily Supervisor and Management Team

### Primary Responsibilities:

Create and Prepare all baked goods in restaurant in a timely and quick manner using ButterBurrs Recipe specifications

### Specific Functions and Duties:

1. Create and prepare Baked goods using ButterBurrs Recipes and standards
2. Complete all assigned prep work and insure the day is set up for success
3. Complete daily/weekly cleaning. Clean bakery before shift ends
4. Practice safe food handling procedures at all times
5. Continuously clean and sanitize work station

### Qualifications Standards:

1. Ability to Have Consistency in product
2. Basic knife skills, and knowledge of restaurant food preparation equipment
3. Ability to stand on your feet for prolonged periods of time, Mobility is required during entire shift
4. Transport items up to 50 lbs up 20 times per shift
5. need to be able to attain plate utensils, pans, ect from both high and low shelving
6. Able to respond in emergency situations to avoid damage to property, self and others

### Physical:

1. Must be able to maintain mobility in a fast paced environment for up to (6) hours in length
2. Able to work in extreme heat condition, humidity and heat
3. lift up to 50 lbs multiple times a day
4. able to speak clearly and listen to requests made by others

*Please answer the following question then sign and date on the line below*

**Can you, with or without reasonable accommodation, perform all o the job functions of this job?**

**Yes / No**

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Employee signature/Date