



Silver Bay YMCA

Position: Baker

Position reports to: Kitchen Manager & Food Service Director

Classification: Seasonal/Non-Exempt

General Function: The baker is primarily responsible for the successful production and maintenance of his or her area along with all breakfast and dessert items served in the Dining Room. Additionally, the baker will fulfill Cake Orders submitted by guests and conferences. The baker should also possess the necessary skills to follow basic direction from fellow team members.

Supervision: Cooks, Prep Cooks, and Dish Room Employees.

Know How: The baker must possess sound organizational skills, have the ability to multi-task, practice good time management, understand customer service principles, work well under pressure, and be able to meet deadlines.

The baker must possess the knowledge necessary to follow recipes. The baker must be able to take constructive criticism and follow verbal (as well as written) instruction. Sound reading, writing, and mathematic skills, will be utilized when preparing and converting recipes.

Principle Activities:

- Producing cold food items for service in the dining room, cake orders, and for catered functions.
- Working closely with the Kitchen Manager to execute catered functions.
- Attending to production times and deadlines.
- Assisting in general cleaning and maintenance of the Kitchen, Loading Dock, Dining Room and surrounding areas.
- Being a member of a TEAM focused workplace.
- Maintaining good personal hygiene and personal sanitation.

Submit Applications to: clastowski@silverbay.org



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