

THE UPPER CRUST

7943 SANTA FE DR

OVERLAND PARK, KS 66204

Call us at 913-642-2999

<https://uppercrustpiebakery.com/join-our-team-baker/>

We are looking for a Full Time Baker to prepare a wide range of pies and cookies. Baker responsibilities include pie dough production, preparing fillings and prep work related to high volume pie baking. To be successful in this role, you should have work experience as a Baker and be able to understand and apply the specific techniques necessary for pie production.

Requirements & Skills

- Some experience as a Baker, Pastry Chef or similar role
- Familiarity with professional kitchen equipment, including mixers, blenders and dough sheeters
- Understanding of food safety practices
- Experience with pie making techniques
- Excellent time-management skills
- Ability to remain calm and focused in a fast-paced environment
- Team spirit, with a customer-focused attitude
- Certification from a culinary school is a plus but experienced home bakers are welcome to apply

Responsibilities

- Mix and prepare pie dough
- Mix various ingredients to create fillings for pies according to recipes
- Assembling and baking a variety of pies with consistent results (cream pies, fruit pies, nut pies, quiche)
- Cleaning kitchen, mixing utensils and kitchen equipment on a daily basis
- Handling prep items related to dough & pie production

Schedule:

Tuesday-Saturday with availability leading up to and following holidays.

Would consider part time if candidate fits the criteria.

Pay is dependent upon experience.