



Now Hiring Production Artisan Bread Baker

Position Summary:

We are seeking a full-time skilled and enthusiastic Production Artisan Bread Baker to join our team. The ideal candidate will have a comprehensive understanding of bread-making techniques, a strong work ethic, and a commitment to producing high-quality artisan breads. This role requires hands-on production, attention to detail, and the ability to work in a fast-paced environment while maintaining the highest standards.

Key Responsibilities:

Production: Prepare and bake a variety of artisan breads, including sourdough, baguettes, ciabatta, focaccia, and specialty loaves, following established recipes and production schedules.

- **Mixing and Shaping:** Accurately weigh and mix dough, shape loaves, and execute techniques such as hand-shaping and scoring to create consistent, high-quality products.
- **Fermentation Management:** Monitor fermentation processes, including pre-ferments and starters, to ensure optimal flavor and texture.
- **Oven Management:** Operate deck, convection, or other commercial ovens, ensuring proper baking times and temperatures for various bread types.
- **Quality Control:** Inspect products for consistency, appearance, and quality, making adjustments as needed.
- **Sanitation and Safety:** Maintain a clean and organized workspace, adhering to all food safety and sanitation standards.

Qualifications:

- Knowledge of bread-baking techniques, including fermentation, hydration, and shaping.
- Ability to work early mornings, weekends, and holidays as needed.
- Physical stamina to handle repetitive tasks, heavy lifting (up to 60 lbs.), and standing for extended periods.

- Familiarity with commercial bakery equipment, such as mixers, proofers, and ovens.
- Strong organizational and time-management skills, with the ability to meet deadlines in a high-volume environment.
- Commitment to maintaining the high standards of the bakery.

Preferred Skills:

- Formal training or certification in baking or pastry arts.
- Creativity and willingness to contribute to product development.

Work Environment:

This position operates in a commercial bakery setting with exposure to heat, cold, and flour dust. The ability to adapt to a dynamic environment and maintain focus during busy production periods is essential.

Compensation and Benefits:

- Hourly rate or salary starting between \$18-\$25 (commensurate with experience).
- Opportunities for professional growth and development.
- Current benefits include 401K participation from day one, paid vacation after 1-year of service, 5 days of sick time, employee meal program.

Application Process:

Interested candidates should submit a cover letter highlighting your interest as well as your resume to [Amy Dixon – amy@thebakers-table.com](mailto:amy@thebakers-table.com). If possible, share a portfolio showcasing examples of your work. Students are encouraged to apply - we are willing to develop the right candidate. We look forward to hearing from individuals who are eager to share their passion for artisan bread with our team and customers!

The Baker's Table is in beautiful Santa Ynez Valley. The restaurant serves breakfast and lunch Tuesday through Saturday in addition to being a wholesale bread producer serving all southern Santa Barbara County.