



www.CenturyBakery.com · 856-451-1616 · 525 N Pearl St Bridgeton, NJ 08302 · Contact@CenturyBakery.com

Job Description

Position Title: Baker's Helper

Reports to (Position Title): Head Baker

Job Type: Full Time & Part Time Shifts Available

Location: **Bridgeton, NJ**

Overview

Century Bakery has been a staple of the Bridgeton, NJ community since the 1930's. In 2019, after 35 years of success with the bakery, Wayne and Barbara Ernst began a formal partnership with Hopeloft, a local non-profit focused on youth advocacy and community enrichment, to transform the bakery into a social enterprise. The Baker's Helper position will report into the Head Baker. The role requires someone interested in learning culinary arts and available to arrive promptly for morning shifts prior to store opening. This position uses a deep fryer to prepare donuts, rolls, and other pastries. Compensation may include prompt attendance bonuses available in addition to hourly wage.

Mission:

Serve unparalleled sweets with charitable purpose.

We support local youth who have experienced hardship with opportunities to learn, grow, and succeed one frie at a time.

Vision:

We believe in a future where every child, no matter what they have endured can achieve independence and become community changers through advocacy, opportunity, and mentorship – – and that future will be funded by donuts.

Values:

- Create new opportunities where all youth are safe to thrive.
- Succeed together through service.
- Deliver quality product by mixing our baking tradition with innovation.
- Provide an environment where creativity & inspiration are encouraged.
- Do the right thing and act with integrity.

Job Requirements:

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- The shifts for this position vary but generally may require an opening shift with 3:30 am or 6:00 am start once fully on boarded and trained.
- Ability to operate kitchen equipment.
- Must be able to lift up to 25lbs.

Responsibilities:

- Operate fryer machinery to prepare donuts, rolls and other pastries.
- Set up and clean up opening duties as needed.
- Assist Head Baker and the production team as needed.

Experience & Credentials:

- Must be a reliable, team player with strong listening skills, ability to multi-task and follow direction with attention to detail.
- Must be responsible, considerate and have a passion for learning.
- Previous in kitchen or food service setting a plus.

Knowledge, Skills, and Abilities

- Ability to handle multiple tasks simultaneously.
- Thrives in fast pace environment
- Strong verbal communication skills
- Active, supportive team player
- High attention to detail