

Tuscan Bread Café Bakery

Farinolio a fast-growing, authentic Tuscan Café Bakery located in Westfield, New Jersey, is seeking an experienced Head Baker with knowledge of pastry and artisanal bread production.

Responsibilities:

- Managing the following production aspects of the shift: mixing, shaping, proofing, baking, and finishing bread items
- Responsible for management of 1-2 assistants
- Responsible to coordinate with ownership on new product development
- Responsible to maintain staffing schedules ensuring smooth operations of the shift(s)
- Responsible for onboarding, hiring, training & development and termination procedures
- Insure that employees are adhering to operational policies, specification and procedures
- Ability to maintain a clean and organized work environment
- The position reports directly to the CEO of the company

Requirements:

- Must have knowledge of artisan bread processes (knowledge of non-US sourced type of flour a plus)
- Experience with croissant production a plus
- Minimum 3-year experience in a bakery environment and food supervisory experience
- Ability to lead and maintain a positive work environment
- Possess strong work ethic
- Valid food handler card/ServSafe Certification and able to stand for prolonged periods of time and lift up to 50lb
- Must be able to work full time
- Shift 6 days a week 4:30-11:30 AM

Compensation and Benefits

- Competitive salary, PTO, Health Insurance, Yearly Bonus, fun and collaborative work culture.
- Company shares ownership a possibility for the right candidate.

Application Process:

- Please send cover letter and 1 copy of your resume to info@farinolio.com