



HOOD FAMOUS BAKESHOP | 2325 1/2 NW MARKET ST
HOOD FAMOUS CAFE + BAR | 505 5TH AVE S, SUITE 107A

JOB DESCRIPTION

Job Title: AM Pastry Cook (PT)

Supervisor: Head Chef

Location: 504 5th Ave S. Ste 107A. Seattle, WA 98104

Status: Non Exempt

FTE: 0.5 Hourly

Salary Range: \$17 starting + tip pool

Union Affiliation: UFCW Local 21

Associated dues will apply

Hood Famous Cafe + Bar (Chinatown-International District) is seeking an experienced pastry cook with at least 2 years of previous experience in a bakery - specifically in a bakery/cafe setting. We are a close-knit team striving to provide our community with exceptional hospitality, and high quality baked goods and beverages.

Our ideal candidate is reliable, possesses strong communication skills, is able to assess production demand according to the level of business, and works well independently and alongside a small team of individuals working towards a common goal. As our company continues to expand and grow, we are seeking creative, passionate, and loyal individuals to join our team. Familiarity with Filipino flavors and the Chinatown-International District neighborhood is a plus.

Must be available to work early morning shifts starting at 3:00am or 4:00am start time 3-4 days a week. (Scheduled shifts: Tuesday - Wednesday and Saturday - Sunday)

RESPONSIBILITIES

→ Pastry Production and Prep

- ◆ Mixing, preparing and baking bread, quiches, cookies, and other pastry and baked goods
- ◆ Observing products across multiple stages, to include: ensure proper weights, baking, topping quantity, cooling timeline, labeling accuracy and finished goods stored properly to ensure the highest quality of our products.
- ◆ Assess production and prep needs and create daily and weekly prep schedule accordingly
- ◆ Ensure all pastry and baked goods baked to daily par level, are finished, and on the floor in a timely manner for cafe opening.
- ◆ Assist with fulfillment of catering and pre orders as needed
- ◆ Assist kitchen management with identifying and troubleshooting production issues
- ◆ Other duties as assigned

→ Inventory

- ◆ Work with chef team to ensure kitchen is properly stocked with necessary supplies and ingredients at all times
- ◆ Take weekly on-hand inventory
- ◆ Communicate when necessary inventory items are running low

→ Kitchen Maintenance

- ◆ Follow and adhere to necessary opening procedures
- ◆ Maintain a clean and safe environment: wipe down surfaces, sweep, mop, and take out garbage.
- ◆ Ensure that the kitchen operation procedures and hygiene meet food safety and sanitation guidelines and report any concerns to supervisor
- ◆ Wash dishes as needed
- ◆ Other duties as assigned

→ Brand Ambassadorship

- ◆ Adhere to company's core values
- ◆ Share Hood Famous' history and recent/upcoming news when appropriate

Hood Famous Cafe + Bar is an Equal Employment Opportunity employer. All qualified candidates will receive consideration for employment without regard to race, national origin, gender, religion, disability, genetic information, sexual orientation, veteran status, or marital status.

QUALIFICATIONS

- Two years of baking experience or equivalent preferred
- Strong communication skills, positive attitude and team-focused mentality
- Reliable, punctual, and able to work early mornings
- Ability to work independently/alone
- Ability to lift 50lbs on a regular basis
- Ability to stand on your feet for 5+ hours
- Must hold valid food handler's permit

COMPENSATION

- Hourly, \$17/hour starting wage + tips (\$5 - 7 avg)
 - ◆ All hourly employees share tips and are part of a mandatory tip pool
- Full time employees are eligible for medical, dental, vision benefits
- Monthly in-store food and beverage credit and discounts on merchandise