

JOB DESCRIPTION

Donut Fryer

Basic Function:

Produce donuts, assorted pastries, and Danish for the store

Scope of Work:

Produce quality products for the retail store

Principal Accountabilities:

- Mix and fry cake donuts
- Mix, shape and fry fancy donuts
- Make donut icings
- Mix & shape and bake sweet doughs for pastries, Danish and coffee cakes
- Monitor quantities and manage production to eliminate shortages and overages of product produced
- Documenting processes
- Maintain equipment
- Documenting product cost
- Working alongside acting manager to develop new products
- Maintain sanitation of work station and bakery

Principal Interactions:

Interacts with 3rd & 1st shift employees, Production Manager and Owners

Knowledge/Education Requirements:

High School Education

Donut frying experience

Basic knowledge of food safety is helpful

Basic knowledge of cleaning equipment helpful

Additional Requirements:

Valid Driver's License