

Applications are now being accepted for the following position:

**Baker/Trainer
- Bachelot**

Full-Time (1) & Part-Time (1) Lanakila Kitchen

POSITION SUMMARY:

Primarily responsible for the efficient daily operation of the bakeshop area and training program for trainees. Assists the Food Service manager in providing training and evaluation to trainees, food preparation, production and inventory control, food safety, sanitation and quality control, and safety and staff training.

ESSENTIAL DUTIES & RESPONSIBILITIES:

Food Management:

- Prepares and bakes food of all types following all proper cooking procedures and guidelines.
- Ensure baking meets quantity of supply being used.
- Ensure products meet orders or contract specifications and are completed in a timely fashion.
- Maintain inventories of food supplies and order supplies.
- Demonstrate proper use of ingredients and supplies required to prepare a recipe.
- Supervises the operation of the kitchen & dining room including serving line.

Training and Evaluation of Trainees/Staff:

- Assign duties, responsibilities and workstations to trainees/staff in accordance with work requirements.
- Train trainees/staff the fundamentals of food service, i.e. preparation techniques, food safety and quality, sanitation and hygiene, and safety procedures.
- Evaluate and correct trainees/staff on proper work procedures in order to ensure quality food standards and service.
- Make recommendations for trainee/staff training.
- Evaluate and train assigned trainees in pre-vocational skills, workplace attitudes and behaviors.

MINIMUM QUALIFICATIONS:

Education/Experience:

- High School diploma or equivalent with four years' work experience in food service/restaurant operations, baking.
- Preferred: Associate's degree in Food Service/Restaurant Management, Baking, or related field.

If you are interested in the position, please check out our employment website

www.lanakilapacific.org/employment

Lanakila Pacific is an equal opportunity employer. As part of our mission, we strongly encourage individuals with challenges or disabilities to apply.