

# Pastry Shaper and Prep

## **Wage and Benefits**

DOE \$20 - \$22 paid hourly

We have both part-time and full-time opportunities available

Raise schedule allows for up to \$2 raise (performance-based) within first 12 months of employment, and continues from there.

Healthcare and retirement benefits after 3 months of employment for employees at 19+ hours per week

## **Reports to**

Pastry Manager

## **Job Purpose**

This position is full-time and paid hourly. Position is open to both AM (5:30-3:30) and PM (1pm-11pm) scheduling.

The position's primary function is the production of Sea Wolf's daily retail, wholesale, and special order pastry. This includes dough and batter scaling/mixing, pastry lamination, pastry shaping, mixing quickbreads, processing produce, and cleaning, among other tasks to be determined.

This position requires maintaining Sea Wolf product quality, working as a member of a team in line with Sea Wolf's values, and also supporting front of house/ serving customers as needed.

Additional responsibilities to be determined by the Pastry Manager.

## **Duties and Responsibilities**

- Work as a member of a team to ensure the completion of daily work and bakery cleanliness.
- Ensure that bakery items are baked, handled and stored in a manner consistent with Sea Wolf's standards.
- Maintain an organized, respectful and efficient environment.
- Train new staff when competent in all skills.
- Communicate conflicts promptly to the position's direct manager.

## **Job Requirements**

- Must have a current Washington State Food Workers Card.
- Must be able to lift 50 pounds
- Requires weekend availability.

## **Mission Statement**

Sea Wolf is a commercial bakery, cafe, and food production facility. We strive through hard work and careful sourcing to provide the finest quality products possible, and present them simply and respectfully to our customers.

## **Company Values**

*Craftsmanship* - We take pride in our work and constantly seek excellence in our ingredients and our products. We seek every opportunity to learn, grow, and master our craft.

*Care* - We take care of one another and our customers. We listen and learn from one another as we seek to include everyone and learn from our mistakes. We show care to one another both through our words and actions.

*Team* - We work collaboratively because we accomplish more together than we do apart. We work hard to help each other as we keep our collective goal in mind.

*Practice* - We believe that skill is earned through diligent and thoughtful repetition. We always seek to improve – working both smarter and harder.

## **Diversity Statement**

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, or status as a protected veteran. Sea Wolf is committed to creating a diverse and welcoming workplace that includes staff with diverse backgrounds and experiences. People of color, women, LGBTQIA+, veterans and persons with disabilities are encouraged to apply. Where possible, Sea Wolf will work to offer reasonable accommodations to job applicants with disabilities.

## **Benefits**

- Simple IRA with Sea Wolf matching contribution up to 3% of wages.
- Subsidized health insurance and 100% covered dental insurance after 3 months employment- (unsubsidized health insurance available for partners)
- Paid Time Off

## **Perks**

- Free leftover bread at closing (6pm)
- Free pre-ordered bread with 48-hours notice
- Walk-in bread/pastry with a 50% discount (i.e. on a day off)
- Discounted retail price or wholesale price on our merchandise/sundries: eggs, milk, olive oil, etc.
- Matching Donations: Sea Wolf will match donations you make to certified non-profits
- Staff events
- Professional development opportunities for senior staff