

Baker

Department	Food Service
Supervisor(s)	Food Service Coordinator
Position Term	Mid-May through mid-September

Position Description The baker is responsible for producing all baked goods for guests and staff at Camp Denali and North Face Lodge, approximately 90-120 people per day. The position can be 5 days per week or 2 to 3 days per week, combined with 2 or 3 days in the position of breakfast cook, depending on company needs.

Compensation Pay begins at \$120/day, based on a ten-hour day; the actual rate is commensurate with training and experience. There are no charges for room or board. A travel stipend is offered to out-of-state employees, pro-rated to the length of season worked. Gratuities are pooled and divided equally among all staff, amounting to approximately \$350/person/month.

Major Functions The baker is responsible for producing all baked goods for both lodges. These include items such as breakfast pastries and sweet breads, lunch sandwich breads, dinner rolls and breads (such as foccacias, breads, sourdough baguettes), cookies and bars, dinner desserts and sauces (such as mousses, fruit tarts, cakes, cheesecakes, fruit crisps, soufflés and tortes). Other responsibilities include, but are not limited to, maintaining sourdough starter, making yogurt and buttermilk, restocking bakery supplies, communicating and working with the breakfast cook and other kitchen staff, re-making any items that did not turn out well, leaving instructions for the dinner cook concerning the plating and garnishing of dinner breads and desserts, washing, drying and putting away all dishes used and thoroughly cleaning the workspace upon shift completion, participation in menu planning, maintaining and adding new recipes, and starting/maintaining an early morning fire in the lodge. Cooking breakfast for two seatings (one guest plated; one staff buffet) and preparing staff lunch would be included in a split position (see breakfast cook job description). Understand and support the mission of DNPWCL.

Knowledge, Skills, Abilities This job requires the creation of high quality products made from basic ingredients without dependence on pre-made, commercial mixes. It also requires the ability, willingness, and commitment to incorporate appropriate leftover food into bakery products in order to reduce food waste. Demonstrated ability with volume baking, portion control, organization, and time management are also necessary. Some breakfast cooking experience, including the use of a grill is desired. The baker may also train and mentor breakfast cooks in the creation of muffins, biscuits, and scones. The position is for someone who is able to work independently without assistance, is highly accountable, has good time and space management, and needs little oversight but is willing to receive supervision.

Other Requirements A solid educational and experiential background in baking is essential, including at least two years professional bakery/pastry experience, including volume production. A working knowledge of MS Word, Excel, and In Design is valuable.

Working Conditions & Physical Demands Bakery work may be completed at night (24 hours of daylight in mid-summer). Physical demands include lifting and carrying 50# sacks and trays of food up to 50 feet, including a short set of stairs, standing for long periods, loading/unloading heavy objects from hot ovens, walking one mile uphill to commute between lodges.