

## **Baking Instructor Emeryville Location**

### **About The Bread Project**

Founded in 2000 and operating at sites in Berkeley, Oakland and Emeryville, The Bread Project is an innovative workforce development organization and social enterprise providing free culinary training, retail experience, and job readiness training to low-income Bay Area residents. The program serves individuals with barriers to employment (such as criminal records, homelessness, lack of a work history, gaps in employment, limited English fluency, and histories of substance abuse, among other characteristics) who are working toward obtaining and maintaining a position in the food preparation and production industry and becoming self-sufficient. The Bread Project seeks an exceptional Baking Instructor to join our team at our new Emeryville location.

### **Baking Instructor description**

The Baking Instructor is responsible for providing training and teaching the fundamentals of commercial baking, weights and measurements, scaling and mixing, use of commercial baking equipment, and high-volume production. The Baking Instructor will also be responsible for the day-to-day operations of the bakery to ensure the safe and efficient production of The Bread Project's baked goods to meet daily production schedules and to create consistently high quality products to ensure trouble free distribution to our customers. The social enterprise kitchen will be based on commercial practices and competencies to produce high quality, consistent and marketable products for the commercial market and generate a profit for reinvestment in this program.

This is a full-time, salaried position, which requires demonstration of a level of commitment and conscientiousness to put in the necessary time to meet daily and long term goals.

### **Specific responsibilities of the Baking Instructor include the following:**

- Develop, implement, and monitor the Bakery Social Enterprise business
- Train students in high volume production of cookies, quick breads, yeasted breads, pies and cakes, sweet and savory pastries to equip them with the necessary skills to obtain a job
- Train students in operating and maintaining bakery equipment including a rack oven, proof box, mixers, bowl lift, scales, dividers, dough laminator, molders, and packaging machinery
- Assess trainee's progress to ensure that they meet learning goals

- Monitor performance of trainees to measure actual performance and compare to expectations. Provide constructive feedback to correct unacceptable performance and behaviors, or to correct inadequate standards and implement disciplinary actions.
- Train, monitor and enforce safe working habits with trainees, as well as maintain a safe working environment
- Provide oversight for kitchen staff and training program
- In collaboration with the Executive Director develop and manage account sales
- Provide oversight for all food and supplies procurement processes
- Attend meetings and training sessions as required
- Other duties as assigned

## Qualifications

- At least 5 years experience working in culinary leadership and/or management positions
- At least 3 years experience in large scale bakery production
- A.O.S. degree in baking and pastry desirable
- Up-to-date on baking industry trends
- Experience in social enterprise food service
- Adult Instructor Certificate (may be obtained after hiring)
- Up-to-date food handling and sanitation certificates
- Posses up-to-date CPR and first aid certificates (desirable)
- Outstanding verbal and interpersonal communication skills
- Outstanding attention to detail, ensuring high quality, consistent and marketable products
- Exceptional organizational and time management skills
- Ability to produce a quality work product while meeting tight deadlines
- Ability to monitor, influence, and control costs, including labor and supplies and make recommendations to improve the effectiveness and efficiency of the bakery production
- A strong work ethic, positive attitude, creative and problem-solving orientation to all tasks and willingness to do whatever it takes to get the job done
- Must be a self-starter
- Must be a team player who thrives in a fast-paced environment
- Familiarity with multiple intelligences and learning styles
- A genuine passion for helping low-income and disadvantaged individuals transform their lives and strong commitment to The Bread Project's mission
- Advanced proficiency in Microsoft Word, Microsoft Office and Excel required
- Ability to work evenings and weekends when necessary
- Position requires a valid California driver's license, proof of personal vehicle insurance coverage and a driving record acceptable to the Agency's insurance company.

## **How to Apply**

Interested and qualified candidates should immediately submit a cover letter and CV detailing their experience for the position.

Please also include 3 professional references and send your application to [info@breadproject.org](mailto:info@breadproject.org) with "Baking Instructor" in the subject line. Address to Ms. Dagmar Schroeder-Huse, Executive Director. Applications submitted without the above mentioned attachments will not be considered. No phone calls please.

## **Job Structure and Compensation**

This is a full-time, salaried position with benefits. Compensation depends on experience.

---