



Bread Baker

Overview

EatNic is a unique restaurant concept - an all scratch kitchen serving new American fare, international classics, and cherished local family recipes, accompanied by an ever-changing menu of special dishes selected daily by our chefs. Our team sources the finest seasonal ingredients from local farmers and producers whenever available, so our guests can enjoy food as it was meant to taste natural, fresh, vibrant and full of flavor. It is our mission to make the farm-to-fork experience casual, interesting & fun for all our guests.

Why Join Our Team

This is a unique opportunity to join, learn and work side by side with John Scardapane, a 30- year restaurant veteran. The originator and former Chairmen and CEO of the Nation's largest and most successful Salad Chain, Saladworks. John grew Saladworks from one location to more than 100 successful restaurant locations, and now he's looking to share this extensive experience with you. EatNic's Executive Chef, Tim Courtney is a veteran of the Farm to Table movement, with an exceptional dedication to serving a rich bounty of local ingredients and supporting the community of local farmers and producers, this commitment to quality lets our guests enjoy truly flavorful tasting food. Their passion and steadfast commitment to the highest hospitality standards and product knowledge will breed an exceptional working environment that you'll look forward to every day.

Key Attributes

The ideal Baker must possess a true passion for baking rustic, handmade breads, have prior experience baking baguettes, sourdoughs, miches & boules and have knowledge/ experience with using poolish & levain starters. Prior experience working in a high volume artisan bakery preferred.

If you have pride in your baking craft and have flour in your veins - We want to talk to you!

Qualified Candidates will have/be

- Check production schedule to determine variety and quantity of goods to bake.
- Measure and mix ingredients to form dough or batter, following recipes.
- Roll, cut, and shape dough to form rolls and related products.
- Place dough in pans, molds, or on sheets and bake in oven.
- Observe products while cooking and adjust controls.
- Mix icings and other toppings and decorate cakes, pastries, and other baked goods.
- Use a variety of kitchen tools, including electric mixers, pans, rolling pins, and cutting tools.

Helpful Skills

- Minimum 1-year experience with artisanal breads
- Strong organizational skills
- ability to read and write English
- Proficient in production
- Ability to lift up to 50 lbs.
- Strong communication skills
- Focused, efficient and hard-working

Note: Employer Sponsored Blue Cross Health Plan available for ALL Full-Time Employees.

TO APPLY: Complete the form on our website with an attached Word or PDF version of your resume today!!