



## *Rheinlander Bakery - Back of House Position*

The responsibilities of this position are detailed below. Daily responsibilities may change at the discretion of management depending on business needs.

1. You must have the ability to work off daily, weekly, and nightly sanitation check lists without constant supervision.
2. Dishwashing – Loading and unloading dishes using a commercial dishwashing machine, and then setting dishes aside.
3. Hand washing- Many baking tools require hand washing to avoid damage.
4. Full cleaning and sanitation of the bakery including bathroom and break room cleaning, floor cleaning (including the floors of freezers and refrigerators), equipment, glass cleaning, shelf wipe downs, and any other cleaning as assigned.
5. Maintenance and cleaning of building grounds – keeping the outside periphery free of trash and maintained in the driveway, flower pots, sidewalks free of snow, etc.
6. Consolidating and organizing of products in freezers and walk-ins as assigned by your MOD.
7. Packaging and dispensing of batters, buttercreams, etc. as assigned by your production manager.
8. Packaging assistance in production- This includes wrapping of cakes, coffeecakes, etc. and scaling and bagging of dry mixes and miscellaneous breads and bakery products.
9. Product finishing as assigned by your production manager- This may include candy making or dipping of candies, pastries, or cookies.
10. These tasks require that you be able to stoop, bend, climb on a ladder, and withstand freezer temperatures for a period 10 minutes at a time.
11. You must adhere to the company rule book which will be provided to you when you get hired.

I have read and can meet the above requirements and responsibilities. I further understand that the bakery facility uses flour, soy, eggs, peanuts, nuts, cinnamon and all kinds of baking ingredients that certain individuals can be allergic to. I understand that the bakery cannot provide me with an allergy free work environment.