



## **Baker**

[Verzenay Chicago](#)

2507 North Lincoln Avenue, Chicago, IL

Full Time • Hourly (\$19.00 - \$21.00)

### **Required Years of Experience**

2 years

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### **Job Details**

Job Details

At Verzenay, we make handcrafted French baked goods, desserts and pastries, with no artificial ingredients! We currently sell direct to our customers at our Lincoln Park Store, supply to hotels, sell at gourmet store fronts and also sell in the Chicago's Farmer's Market.

Looking for team members who are willing to take on the challenge by joining our Verzenay team. We are a proud Women owned business.

<https://www.instagram.com/verzenaychicago/>

Please send resumes to [contact@verzenaypatisserie.com](mailto:contact@verzenaypatisserie.com) . Call 817-875-0699 for any questions.

### **Job Description**

Must have experience producing croissants, laminated brioche, and other Viennoiseries. Make and bake pastries, viennoiseries and add finishing touches to pastries. Flexible hours possible to an extent. Any bread baking knowledge is a plus. Minimum 6 months to a year relevant experience or baking background required.

### **Schedule**

weekly schedule; early mornings or potential flexible schedule

Weekend schedule

40 hours per week

### **PRIMARY RESPONSIBILITIES**

Ensure that all food and products are consistently prepared and served according to the bakery's recipes, portioning, cooking and serving standards.  
Should have strong organizational and time management skills.

Order or requisition food, equipment, or other supplies needed to ensure efficient operation.

Take delivery of supplies and store in designated areas as soon as receiving the products.

Check the quantity and quality of received products.  
Should be able to lift objects weighing about 50lbs, lift, bend and stand for long hours during shifts.

Wash, cut, and prepare foods designated for cooking.

Measure ingredients required for specific food items being prepared.

Proof and bake breads, pastries, etc as per instructions.

Prepare dough, following a recipe.  
Verify that prepared food meets requirements for quality and quantity.

Clean and organize food preparation areas, cooking surfaces, and utensils as you go.

Attend all scheduled employee meetings and offer suggestions for improvement.  
Coordinate with and assist fellow employees to meet guests' needs and support the operation of the bakery.

#### Application Questions

##### Benefits

On the job training

Employee meals

Employee discounts

Future health benefits

Paid vacation days once converted to salaried employee in 3-6 months.

#### Application Questions

You have requested that ask candidates the following questions:

How many years of Baking and or Pastry experience do you have?

Are you authorized to work in the following country: United States?

Are you willing to undergo a background check, in accordance with local law/regulations?

#### **Required Skills**

Baking Bread

Time Management

Viennoiserie Making

Pastry Making

Attention to Detail

Cleaning / Sanitation

Teamwork

Can Lift Up to 50 Lbs

Positive Attitude

Work In a Fast-Paced Environment

Benefits & Perks: Paid Time Off, Potential Bonuses, Dining Discounts

Required Skills

Baking Bread

Time Management

Viennoiserie Making

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Teamwork

Can Lift Up to 50 Lbs

Positive Attitude

Work In a Fast-Paced Environment

Dough Making

Food Safety Knowledge

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### **Compensation Details**

Compensation: Hourly (\$19.00 - \$21.00)

Benefits & Perks: Paid Time Off, Potential Bonuses, Health Benefits available early next year. This position can be converted to full-time salaried staff within a month

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### **Required Skills**

Laminating Dough

Viennoiserie Making

Baker

Time Management

Attention to Quality

Cleaning / Sanitation

Teamwork

Croissant Making

Dough Making

Food Safety Knowledge