

MERRIMAN'S

HOME OF
HAWAII REGIONAL CUISINE

baker

We are not just a restaurant - we're in the entertainment business! At Merriman's, we're all about quality without the pretentiousness. We strive to create dining experiences that are fun, festive and memorable so that everyone feels welcome and comfortable.

job description

Prepare all bakery items following Merriman's standardized recipes, including measuring ingredients and cutting pastry products.

Ensure consistency and quality for all food items prepared.

Observe color of products being baked and adjusts oven temperatures, humidity, or proofer settings accordingly.

Set oven temperatures and place items into hot ovens for baking.

Combine measured ingredients in bowls of mixing, blending, or cookware

Portion, roll, knead, cut, or shape dough to forms breads, buns, pizza dough, pie dough, or other baked goods.

Place dough in pans, molds, or on sheets and bake in production or convection ovens.

Check the quality of raw materials to ensure that standards and specifications are met.

Adapt the quantity of ingredients to match the number of items to be baked.

Apply glazes, whipped cream, or other toppings to baked goods, using spatulas or brushes.

Prepare garnishes as needed for baked goods.

Decorate baked goods, using a pastry bag.

Set time and speed controls for mixing machines, or blending machines, so that ingredients will be mixed or cooked according to instructions.

Measure or weigh flour or other ingredients to prepare batters, doughs, fillings, or whipped cream, using scales or graduated containers.

Obtain 10 to 20 lbs of ice from the ice machine in another room, and carry it to the bakeshop area.

Lift and carry 50 lb bags of flour, 50 lb buckets of honey, and other supplies from the dry storage area to the bakeshop area.

Carry a stack of full sheet trays from the storage area to the bakeshop area.

Carry large pots for making pastry creams and pie toppings from the storage area to the stove top for cooking.

MERRIMAN'S

HOME OF
HAWAII REGIONAL CUISINE

Package all baked goods in the appropriate trays or pans and carry/lift them to the designated storage area.

Must be able to stand on a tile floor for 8 to 12 hours a day, in a hot and crowded environment.

Clean all baking equipment including: ovens, mixers, proofer, floors, freezer, and refrigerators. This may include squatting, kneeling, or crawling to clean under, over, and around equipment.

Clean, breakdown, and put away all station materials.

Must obtain a food handler's card through ServSafe or comparable.

Maintain recipe book as assigned.

Uphold cleanliness standards outlined by the Restaurant Chef

requirements

TB Clearance

Customer Oriented - Ability to take care of the guests' needs while following Merriman's procedures.

Working Under Pressure - Ability to complete assigned tasks under stressful situations.

Safety - Ability to identify and correct conditions that affect employee safety as well as safely operate and handle all required equipment, appliances, and tools. Must follow all safety policies and procedures.

Active Listening - Ability to actively attend to, convey, and understand the comments and questions of others.

Communication - Ability to communicate by speaking, effectively and clearly with coworkers, and management. Ability to actively attend to, convey, and understand the comments and questions of others.

Response to Direction - Receive and follow direction from supervisor.

Teamwork Abilities - Ability to work together with a team in a positive manner to achieve a common goal.

Friendly - Ability to exhibit a cheerful demeanor towards others.

Completed Serv Safe certification on file within 30 days of hire

Neat and well groomed

Ability to handle multiple priorities

Ability to stand for long period so time, lift 25 lbs., and bend, climb or work in confined spaces

Possess written and verbal skills for effective communication

MERRIMAN'S

HOME OF
HAWAII REGIONAL CUISINE

You must have organizational and time management skills and demonstrates good judgment, problem solving and decision-making skills

Must be able to work in a fast paced, high-energy, moderately noisy environment containing multiple personality types. Can become crowded, hot, and can become high pressure

Must be able to wear personal protective equipment (non-slip shoes, long pants, back belt if lifting over 25 lbs, safety glove when using mandolin)

Must be able to do the following constantly: stand, walk, use hands/fingers, reach outward, and push/pull 10-25 lbs

Must be able to do the following frequently: climb (step ladder, stairs), squat or kneel, and bend

Must be able to do the following occasionally: reach above shoulder, lift/carry 21-50 lbs, and push/pull 26-40 lbs