Great Harvest Bread Co. – Upper Arlington, OH

JOB DESCRIPTION
Sponge and Dough – Full or Part Time

PURPOSE
Create consistently excellent bread by making sponges and doughs with precision and mastery. To establish and maintain the production pace, by beginning and completing sponges and doughs with exactness, according to a strict time schedule.

QUALIFICATIONS
1. DESIRE TO LEARN to make sponges and doughs according to established recipes. Experience is not required, we will train the candidate who is enthusiastic about learning.
2. ENERGY to maintain a continuous high-level of productivity and enthusiasm while on duty and possesses the stamina to work the early-morning shift regularly.
3. ORGANIZATIONAL SKILLS to ensure that sponges and doughs are completed with accuracy and according to time schedules, without slowing down the production flow.
4. INITIATIVE to perform assigned duties without regular reminders.
5. COMMUNICATION SKILLS to effectively give and receive information to customers, co-workers and management.

ESSENTIAL JOB DUTIES/RESPONSIBILITIES include the following (other duties may be assigned):
- Ensures that all sponges and doughs have ingredients according to Great Harvest recipes and have been mixed properly.
- Uses measuring devices, thermometers, mixer, product knowledge and intuitive judgment to prepare doughs according to Great Harvest's standards of quality and consistency.
- Uses large equipment with extreme safety.
- Knead bread at the kneading table.
- Follows all company policies and procedures.

GENERAL CHARACTERISTICS
1. Must be at least 18 years of age and have a phone.
2. Must be dependable and work all scheduled shifts, including early morning shifts.
3. Must exhibit personal cleanliness.
4. Must have a solid foundation in basic math skills (don't worry, we have calculators).
5. Must be able to work in a physical environment where the job is on your feet most of the time.

EXPERIENCE
Prior experience not necessary; position will receive on-the-job training.